



Hats tip to Irish flavors that go international March 17.

Food, Page 1C

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WEDNESDAY, MARCH 11, 1998

FIFTY CENTS

Video poker ban proceeds smoothly

No Granite City violations reported

By Nicole Vaughn
Staff writer

Monday marked the first day of a two-county ban on video gambling machines — a day that was too long in coming, say some Madison County officials.

"Because of the amount of dollars involved, a lack of regulation on behalf of the players and because there was just something that had to be addressed," Madison County State's Attorney William Haine said on Monday. "I think (the ban) is only what we want to do to eat both fairly and uniformly. These periodic sweeps and raids put the area in a bad light, as well as tavern owners and bartenders who are otherwise law-abiding citizens."

Haine and St. Clair County State's Attorney Bob Haida jointly decided the ban would go into effect a week to clear the machines from their businesses. The ban followed the beginning of Madison County's investigation into two separate alleged illegal gambling operations run by an amusement owner from Troy and another from Collinsville.

I know I'm the bearer of bad news for some folks and I respect their view of that. We didn't write the law. It's actually an old statute. We're just enforcing it.

William R. Haine
State's attorney

"We've come full circle from when we requested the ban initially," Collinsville Police Chief Gerrit Gillespie said. "It does make our job a lot easier. We felt it was the right position to take."

Collinsville police had asked the city to ban the machines after a handful of raids at local taverns turned up some illegal gambling with the devices. Belleville officials had enacted such a ban a short time before, but Collinsville

officials never took action on the matter.

The two said officers hand-delivered letters last week to several owners where the banned machines might be found.

"All the places we delivered to didn't have any machines," Gillespie said. "That's a good sign."

Police Chief Dave Reubnauer said his seven officers sent out a letter last week stating all machines had to be removed by March 6. Police investigations, as of Monday had not found one not complying with the order, Major Kip Pomero said.

Haine said he accepts some responsibility for the growth of the gambling operations because his office failed to tackle the issue sooner.

"There have always been a few places with a few of these machines," Haine said. "In the last few years, though, it has just gotten out of hand. It was something we really didn't focus on until the last two Collinsville cases came to light."

"It is obvious that the problem has grown tremendously."

(See HAINES, Page 4A)

Students learn crafty methods



James Parker of Granite City shows the students in his daughter Liz Parker's class a belt buckle he made.

By John Frese
Staff writer

The students in Liz Parker's Niedringhaus School were given a close-up look at the art of silversmithing courtesy of Parker's father, James Parker.

His hobby is silversmithing, and he and fellow craftsman Frank Kozer brought some of their works to the class to tell the children about. The students have been studying American history.

Liz Parker thought the hobby her father learned from Kozer was a good way to give her students a window into the art and culture of the area.

Kozer and James Parker brought samples of silver and turquoise jewelry to the class to show the students, and explained to them how the items were made.

Kozer described the processes which form the items used in the jewelry, tying history, art and science together for the students to see in items they could hold in their hands.

In the Journal

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John Fuller, Meteorologist, KSDK-TV NewsChannel 5
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Price offers support to Mitchell cause

By Scott Kelly
Staff writer

Mitchell's incorporation drive has picked up another prominent GOP backer.

Congressional candidate Bill Price visited Mitchell residents and Incorporated Committee members last week, and reaffirmed Republican Party support for Mitchell area residents to vote on incorporation.

Price is a Republican hopeful in the

March primaries to face probable candidate Rep. Jerry Costello, D-12th District, in the November election.

"We're 100 percent behind you, and morally what you're doing is right," Price told the Mitchell group. Price, a former GOP candidate for county council, including Steve Stobbs, running for the District 6 seat of Godfrey, joined with the party as a whole to endorse allowing Mitchell to be a voter.

Price, a former Mitchell's political action director, said recently they are not neces-

sarily aligning themselves with Republicans over Democrats. In the upcoming primary, the Mitchell group plans to back candidates who are "fair-minded," Trimper said.

Many of the council members who blocked the incorporation attempt are Democrats.

"We're backing those who think for the betterness and for the betterment of the county," he said.

(See PRICE, Page 2A)

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NEWS TO USE

Recent changes in tax laws can affect your planning

Several important tax changes have been enacted that take effect in 1998 and that could affect your estimated tax payments for 1998 and tax planning for 1998 and future years.

You may be able to claim a tax credit of \$400 for each of your qualifying children under the age of 17. It might be a good idea for you to fill out a new Form W-4 and give it to your employer so you can get part of that tax credit on your pay check instead of waiting until next year.

More detailed information on this and other changes I am going to discuss can be found in our "1998 Tax Changes." This publication is available free by calling 1-800-829-3676.

A number of educational benefits also became available in 1998. These include:

The Hope Scholarship credit will let people claim a credit up to \$1,000 a year for a qualified student's first two years of postsecondary education expenses. This amount is based on 100 percent of the first \$1,000 of tuition and fees (not books) and 50

percent of the next \$1,000.

Available after June 1998, the Lifetime Learning credit lets people claim 20 percent of the first \$10,000 of postsecondary education expenses each year. The education includes graduate courses and any training to get or improve job skills.

Dependents and married persons filing separately can claim either credit. Both credits might be claimed in one tax year, but not for expenses related to the same person. For example, qualifying parents might claim the Lifetime Learning credit for their own educational expenses and the Hope Scholarship credit for their child's second year in college.

In addition to these new credits, you will be able to deduct interest paid after 1997 on higher-education loans. The maximum deduction is \$1,000 in 1998, increasing \$500 a year, to a maximum of \$1,000. People can take the deduction for interest paid on education loans for themselves, their spouse or dependents, but only for the first 60 months of

loan payments.

Beginning in 1998, the adjusted gross income (AGI) used to phase out the EITC is changed. People will add to their AGI tax-exempt interest, non-taxable distributions from pensions and IRAs, and 75 percent of net losses from businesses (up to 50 percent).

Beginning in 1998, you will not have to make estimated tax payments if you expect to owe less than \$500 in previous years.

Starting in 1998, the estate tax exemption will increase to \$625,000, up from \$600,000. It will still be based on \$650,000 in 1999 and then begin climbing by \$50,000 every year.

Each amount is the maximum value of an estate that's tax free for that year.

Special estate tax treatment applies to qualified family-owned businesses when the family owned business interests comprise more than 50 percent of the value of the estate. For 1998, the new provision excludes up to \$675,000 of value in qualified family-

owned business interests from a decedent's taxable estate.

Other provisions kick in for 1999 tax planning. Inflation adjustments will be made for the \$1,000 annual gift tax exclusion for the \$750,000 tax-free allowance for the alternate valuation of farmland for the \$1 million generation-skipping transfer tax exemption, and the \$1 million gift limit for the joint-tenancy rules for extended payments on a closely held business.

Although I covered the new individual retirement and educational benefits that became effective this year in a previous column, I would like to touch on them briefly again.

The "Roth IRA" features nondeductible contributions with tax-free distributions up to \$50,000 per beneficiary, with no limit on the earned income used for higher education expenses. The beneficiary must be under age 18 when the contribution is made.

The "Education IRA" is but one retirement savings vehicle, but one used to pay for qualified higher education expenses of a designated beneficiary. It features nondeductible contributions up to \$50,000 per beneficiary, with no limit on the earned income used for higher education expenses. The beneficiary must be under age 18 when the contribution is made.

For people who want to tap into their non-Roth IRA to help pay for qualified higher education expenses, qualified individuals are allowed to do so. And first-time home buyers can withdraw up to \$10,000 from their IRAs. In each case, they'll pay tax on the amount withdrawn, but no penalty.

4
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Bramlet named to head property tax study commission

Gov. Jim Edgar has named Taxpayers' Federation President Tim Bramlet to head a new commission he will be appointing to study the property tax.

Edgar said that, while accord on Illinois public school funding was reached in December, he still considers

the state's property tax structure to be unfinished business. The current system remains fair. We need to change it," Edgar said.

Edgar plans to appoint members to the commission later this month. He has established Dec. 31 as a deadline for the group's recommendations.

"I'm pleased to have the confidence of Gov. Edgar to lead this important undertaking," Bramlet said. "The Taxpayers' Federation of Illinois has long advocated systemic changes in the tax structure of Illinois. Our property taxes are too high, and the longer we wait, the more difficult the

challenge.

"Reaching consensus on recommendations that would be helpful to the next governor and General Assembly won't be easy. But separating the issue from education funding — since a major school spending bill passed last month — should make the task

a little less daunting."

This is the third commission appointment for Bramlet since taking over as head of the Taxpayers' Federation in 1994. Edgar first selected him to represent taxpayers on the Governor's Commission Education Funding in May 1995, a group chaired by former Uni-

versity of Illinois President Stanley Ikenberry.

In November 1997, the General Assembly created the Electric Utility Property Assessment Task Force to advise its members on the valuation of real property owned by electric utility companies.

DEPRESSION

Clinical Research Associates of Edwardsville urgently needs volunteers age 18 and over with Depression to participate in research studies comparing investigational drugs with available antidepressant medication and placebo. If you or someone you know has depression please give us a call. Symptoms include:

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Clinical Research Associates of Edwardsville

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Lynn A. Cunningham, M.D.
Director of Clinical Research

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Need tax help? Call IRS

Do you need a tax form or have a tax question? The Internal Revenue Service has many options you can use to get the help and information you need.

You may not have to look any further than the tax package you received in the mail. Very often, you'll be able to answer most tax questions by just reading the instructions to the tax forms. You can also call 1-800-829-4477 to get information on everything from IRS procedures to filing requirements and tax credits to electronic filing. A list of TeleTax topics can be found in your tax package.

Later in the filing season, you can call the same TeleTax number to get automated refund information. You should wait eight weeks from the day you file your tax return before calling to check on your refund.

Refund information is

updated weekly, so there is no need to call more than once a week. When you call, have a copy of your tax return handy. If you still need help, don't wait in line, go online. The IRS has a new website at www.irs.gov.

Or, you can call 1-800-829-4477 to get information on everything from IRS procedures to filing requirements and tax credits to electronic filing. Check your local newspaper or telephone book to find the IRS office nearest you.

Hearing-impaired taxpayers who have access to TDD equipment can get tax help by calling the IRS toll-free at 1-800-329-4059, Monday through Friday during normal business hours.

If you are blind, you can read a large-print form and instructions by calling the forms number 1-800-829-3876.

For persons with disabilities, toll-free assistance has been expanded. You can now call 1-800-829-1040 Monday through Saturday from 7 a.m. to 9 p.m.

Finally, if you know that you have a problem, the Program (PRP) provides assistance to taxpayers whose problems are not resolved through normal IRS channels.

If you have a problem that hasn't been resolved in prior contacts with the IRS, call toll-free at 1-800-829-1040 and ask for PRP. It makes it easier for you to resolve your federal tax problems. We will hold monthly problem solving days at various locations throughout Illinois.

Information on the many service assistance options that are available in the tax package you received in the mail. Check it out.

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OBITUARIES

Melvin Griffin

MELVIN R. GRIFFIN, 47, of Granite City, died at 12:25 a.m. Sunday, March 8, 1998, at his residence.

Mr. Griffin was born June 11, 1951, in Granite City. He was a U.S. Army veteran.

Survivors include his wife, Annette (Yarbrough) Griffin; one son, Christopher Griffin; one daughter, Melinda Patricia and Teela Griffin all of Granite City; three sisters, Doris Yelli of Pilot Knob, Mo.; three brothers, Tom Irionton, Mo., and Kathy Ellsworth-Tie of Plant, Miss.; two brothers, Joe Griffin of Edwardsville, Virgil Griffin of Calais, Mo.; and three grand-children.

He was preceded in death by his parents, Fred and Delores (Ziegler) Griffin.

Visitation will be from 11 a.m. to 1 p.m. Thursday, March 12, at Thomas Memorial Mortuary in Granite City.

Services will be at 1 p.m. Thursday, March 12, at Thomas Mortuary in Granite City.

Memorials may be given to the American Diabetes Association or Meadow Brook First Assembly of God.

Edna McLinn

EDNA MCCLINN, 77, of Madison died March 7, 1998, at her place of residence.

Mrs. McLinn was born on Dec. 21, 1920, in Venice. She had been a retired secretary from Madison Senior High School, a member of the Local and State Illinois Association of Educational Personnel.

Survivors include one son, James Doak of Granite City, and one nephew, David Hoffman of Chicago.

She was preceded in death by her parents, Eustath and Zona (Lawrence) McLinn.

Services were at 10 a.m. Tuesday, March 10, at Irwin Chapel, Granite City, with Rev. Jim Stahs officiating. Burial was at Sunset Hill Memorial Estates in Glen Carbon, Illinois. Memorial contributions to the American Cancer Society or Madison County Hospital.

Margaret Doak

MARGARET J. (TOLER) DOAK, 64, of Granite City died Friday, March 6, 1998, at her home, born Aug. 29, 1933, in St. Louis.

Mrs. Doak was a homemaker.

Survivors include her wife, Bea (Dobay) Toler of St. Louis; three sons, Michael Doak of St. Louis, Kevin Doak of Glen Carbon and Thomas Doak of Granite City; brother, Charles Toler of St. Louis; one sister, Doris Hussey of St. Louis; four grandchildren and two great-grandchildren.

She was preceded in death by her husband, James Doak; her father, Charles Toler; and one son, James Doak Jr.

Visitation will be from 4 to 8 p.m. today, March 11, at Thomas Mortuary in Madison City. Burial will be at a later date in Jefferson Barracks National Cemetery.

Jerry Jordan Sr.

JERRY K. JORDAN SR., 53, of Granite City died at 10:25 p.m. March 3, 1998, at his place of resi-

dence.

Mr. Jordan was born on Jan. 26, 1945, in Granite City.

He had been self-employed in construction.

Survivors include his mother, Doris (Nash) Jordan of Madison; one son, Jerry K. Jordan of Granite City; one daughter, Rhonda Osborne of Edwardsville; four grandchildren, Kenneth Jordan, Nicholas Bork, Kenneth Bork Jr., and Ryan Bork; his brothers, Wayne Mayes and Randy Mayes both of Granite City, Ronnie Jordan of Belvidere, Ill., and Joann Jordan of Granite City; one sister, Doris Fitch of Madison; former wife, Brenda Jordan-Holmes of Granite City; and brother, Charles Ellistage of Granite City.

He was preceded in death by his husband, Oscar Craft; parents, Elmer and Esther Teller; Cleo, his son, Clinton Craft; his daughter, Mayse Craft and Alice Craft; two brothers, Carl and Stephen; David Lomax; stepbrother, Claude Gore; and one sister, Lucille Hoover.

Services were Tuesday, March 10, at 10 a.m. at the First United Methodist Church in Granite City.

Memorials can be made to Good Shepherd United Methodist Church in Granite City.

Heuitt Degischer Jr.

HEUITT J. DEGISCHER JR., 69, of Cornville died Saturday, March 7, 1998, at Bellwood Memorial Hospital. He was born April 1, 1929, in Madison.

Mr. Degischer was a member of the Lutheran Bureau and St. John Lutheran Church, and he was a thoroughbred horse trainer for 25 years.

Survivors include his wife, Helen (Petrich) Degischer of Cornville; two sons, Lili Boatwright of Granite City and Pam Rogers of Collinsville; one granddaughter, Jamie Rogers of Granite City; and two grandsons, Boatwright of Granite City; and two brothers, Charles Degischer of Paradise, Calif., and Russell Degischer of Granite City.

He was preceded in death by his parents, Heuitt H. Degischer Sr. and Lillian (Dorff) Degischer; his wife, Helen, and son, Lili Boatwright.

Services will be at 7 p.m. Thursday, March 12, at St. John Lutheran Church, 1000 W. Lincoln.

Rev. Antone Cook officiating.

The body will be cremated.

Memorials may be made to the family.

Irwin Chapel handled the arrangements.

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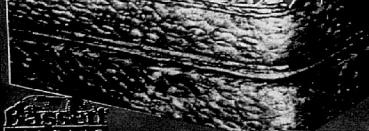
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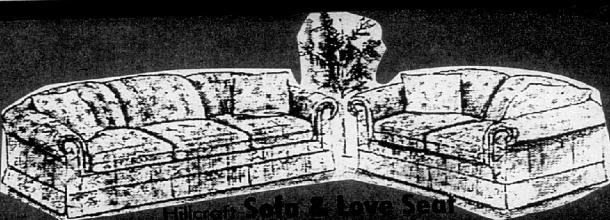


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Granite City Journal

Section B

Wednesday, March 11, 1998



Art
Voellinger

Linking Indiana to East Side

Since Indiana is our neighbor, I might as well along a few observations and, if you are patient, I'll tie them to the East St. Louis school board decision to close Lincoln High and move its students to the East St. Louis Senior High School building...

No need to dwell upon the recent actions of Indiana men's basketball coach Bob Knight in a heated dispute with University of Illinois. By now, you should be aware the Big Ten Conference had the opportunity to discipline The General's basketballers related to three technical fouls and an ejection amassed while berating referee Ted Valentine.

The point is that if you think pro athletes should rule models, it's about time the same level of recognition be placed on the collegiate folks. In Indiana, you'd think the state university's football would be a rule model for high schools, but that's not necessarily the case, as I see it, and all fingers do not point to Knight.

Even in the basketball season, I had occasion to watch my daughter Beth play for Evansville's women's team against Indiana. Little did I know that one of the players was facing a court trial for breaking a beer bottle across a woman's face during a scuffle last summer in a Keokuk, Iowa, tavern.

The player, a 20-year-old junior guard Dami Thrush, was sentenced to two years in prison with all but 30 days suspended and also fined \$1,500 in addition to having to pay \$663 in restitution to the woman whose face required 16 stitches.

Amazingly, the district judge ruled that Thrush would not have to serve the sentence until after the spring semester — a fact that allowed Indiana to use her in all of its games this season.

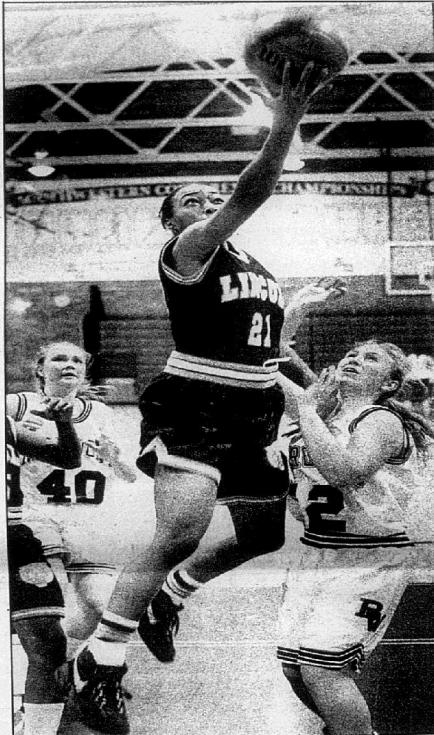
While that may seem insignificant — even though Thrush had a hand in an upset of the nationally ranked University of Illinois women — no one seems to mind that the playmaker had received two years probation in 1994 for breaking another woman's nose in a fight.

With such events making the news for Indiana, who can be surprised by the recent actions at Martinsville? Indiana, where the school's nationally ranked boys basketball team has been sanctioned for a racial incident.

Before, during and after a game against Bloomington North, racial slurs were directed at the visiting team, which also had to endure having bird seed thrown onto its court. Although Martinsville won the game, 11 of its students were disciplined and the school has been prohibited from playing a home game in its sport until April 1999. In addition to the Conference Indiana ruling, the state association placed the central Indiana school on probation.

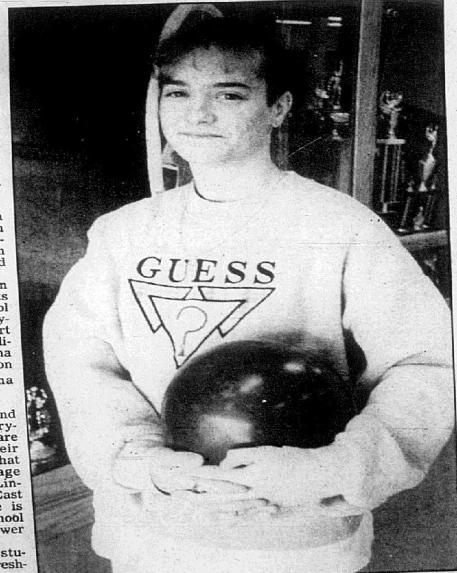
Such action should remind students and persons everywhere that they must be aware of the consequence of their actions. In East St. Louis, there should be the first message when the students from Lincoln enter the hallways of East Side, where, if the merge is handled properly, that school should become a state power in several sports. Lincoln students and the incoming freshmen (East Side will become a four-year high school) can blend, they can become an example that can do far more than promote community service.

Tigerettes settle for second place



(Staff photo by T.L. WITT)
LaKeisha Cole helped East St. Louis Lincoln in its drive to a state runner-up finish in the IHSA Class AA girls basketball tournament.

Wesclin's Tubb had big rookie season in prep bowling



(Staff photo by SCOTT MARION)
Wesclin senior Christie Tubb placed fourth in the IHSA state meet, averaging 203 for 12 games.

Wilmette Loyola holds off Lincoln

By Patrick C. Heston
Staff writer

The dream ended Saturday night at Redbird Arena in Normal as the East St. Louis Lincoln Tigerettes lost 62-48 to Wilmette Loyola Academy in the championship game of the IHSA Class AA girls basketball tournament.

Loyola, which had dashed the dreams of 1997 Class AA runner-up Taylorville and tournament newcomers Quincy and Orland Park Sandburg, was playing its last game in school history. Lincoln and East Side will merge prior to the 1999 school season.

The merger is something we've tried not to talk about or think about too much," said Lincoln coach Charles McDonald. "We came down here with a goal of getting a chance to play for the championship."

The Tigerettes had their chance.

Led by the hot-shooting of LaKeisha Cole, Lincoln vaulted to a surprising 10-4 lead at the 4:26 mark of the first quarter. But the Ramblers closed the quarter on a 13-2 run to take 17-12 into the second.

Loyola's lead ballooned to 24-14 with 8:20 to play in the second quarter on the strength of a six-minute, 20-4 run. Lincoln countered with baskets by Syretha Eckford and Rita Adams, but the Ramblers were in front 31-18 just 1 1/2 minutes later.

The Tigerettes closed to within six (31-25) with 2:00 left in the second quarter, but a 7-2 Ramblers run put Loyola in front 38-27 at the

end of the half.

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end of the half.

The Ramblers had an undefeated, top-ranked Chicago record of 60-0, hitting nine of 10 free throws in the game's last 48 seconds.

The Tigerettes, who had faced Taylorville's All-American Allison Curtin last Tuesday, had no small order of business awaiting them on Quincy and Orland Park Sandburg.

With Kipping setting the pace, the Blue Devils controlled the game for the better part of three quarters. Their ball press forced the Ramblers into 12 turnovers, which held the normally hot-shooting Lincoln five to an anemic 7-of-23 shooting (.304) from the field.

Kipping, who scored 13 of her 23 points in the first half, helped the Blue Devils build an eight point lead early in the third quarter.

But Lincoln came out sizzling in the third

Vikings basketball
is Team of the Week

Page 2B

Cahokia hockey team
honored in program

Page 3B

GIRLS BASKETBALL IHSA CLASS AA CHAMPIONSHIP

LaKeisha Cole opened the second half with an 8-4 surge, pulling within 42-37 with 4:09 remaining in the third quarter. But, riding the eight points of All-American Olga Gvozdenovic, Loyola roared back to grab a 51-47 edge with one quarter to play.

The Ramblers struck first in the fourth frame, drawing within 51-46, but the Ramblers ran off seven unanswered points, moving ahead 58-46 and all but ending Lincoln's dream season.

LaKeisha Cole had 23 points for Lincoln, while backcourt partner Rita Adams scored 16 points, dished out three assists, and recorded a pair of steals. Syretha Eckford pulled down nine rebounds.

For the defending Class AA Ramblers, who have only one senior on the roster and will return four starters for next season, Gvozdenovic scored a game-tying 28 points, hauled in 10 boards, and blocked three shots in a dominating performance. Jeannette Faulkert, a lone senior for Loyola, netted 18 points and handed out a game-high seven assists.

Lincoln shot a very respectable 500 from the field for the game. Lincoln shot a very respectable game for the game, but was a frigid 3-of-18 (.167) from 3-point range.

(See CHAMPIONSHIP, Page 3B)

... but Quincy, Sandburg could not

By Patrick C. Heston
Staff writer

The dream nearly came true.

East St. Louis Lincoln, making a run at the girls' Class AA state basketball title in the last year of its existence, reached Saturday's title tilt with back-to-back wins over Quincy and Orland Park Sandburg.

Lincoln had won the Class AA champion Wilmette Loyola Academy for the championship (see related story).

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Kipping, who scored 13 of her 23 points in the first half, helped the Blue Devils build an eight point lead early in the third quarter.

But Lincoln came out sizzling in the third

quarter, outscoring Quincy 19-15 to draw within 39-36 in the second half.

"That was the difference right there," said Quincy coach Tom Berry. "They made them when they made them." Charles McDonald felt the difference in shooting between the first and second half was simply a matter of relaxation.

"I think we just relaxed and enjoyed the game," McDonald said. "Our shooting started to click and our play picked up at both ends of the floor."

Lincoln caught Quincy in the first minute of the fourth quarter and the lead was tied or changed hands nine times after that.

Finally, LaKeisha Cole's 12-foot jumper with 46 seconds to play broke a 49-49 tie and gave the Ramblers a lead they would never lose. Lincoln scored five points in the final 10 seconds of the game to pull away to the 56-49 win.

"My blood pressure medicine is still at the hotel," said McDonald. "I give the girls credit for making an adjustment at halftime and basically putting their nose to the grindstone and doing what had to be done."

Adams finished with 23 points and four

(See TWO WINS, Page 3B)

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ALL-JOURNAL GIRLS BOWLING

First Team

Renee Koenig, Belleville East
Jenny Carson, Collingsville
Michelle Bryant, Belleville East
Brandi Goforth, O'Fallon
Stacy Evansco, Althoff

(Player capsules... Page 3B)

picked up a ball since state, but I needed to relax for a while and I had to go back to work (at Steak 'n Shake in O'Fallon).

Consistency and an ability to adapt to lane changes like Tubb's a notch above most prep bowlers in the state.

"When I was little, my dad worked with me, but as I got older, my brother worked with me," she said. "Lately it's been kind of my own thing. With all the technology today, different balls do different things, and you have to know how to adjust."

"That's one thing I have on a lot of other girls. I've bowled in a lot of tournaments in St. Louis and every place you go is different, and you have to adapt to it," Tubb said.

"I enjoy bowling in those tournaments. I've made a lot of friends all over the place. It's really good experience because I want to bowl in college."

Tubb, who plans to major in elementary education, hasn't decided which college she will attend.

"I was up at state and the father of one of the girls who bowled for us in Missouri State gave us some information," Tubb said. "The coach at Purdue talked to my mom."

"I haven't decided whether I want to go away or stay around here, but I don't think there are any (college) bowling teams in the immediate area. I'm leaning toward Central Missouri State at this time."

Tubb isn't overly impressed with her state tournament performance.

"It's a pretty good accomplishment, but it needs to be to other people than it does to me," she said. "For me, it was just another day of bowling."

"Bowling is very mental — you have to put your mind to it and think about what you're doing," Tubb said. "It's pretty nervous (at state), but I had a lot of support. You just have to realize you're there to do the best you can."

Cardinals Team of the Week

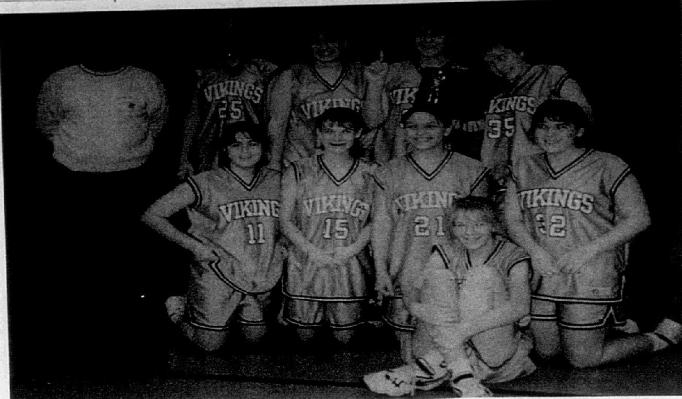


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Tourney champs

The Our Blessed Sacramento Vikings eighth-grade girls basketball team defeated the St. Teresa Tigers 40-37 for the championship of the St. Teresa eighth-grade girls basketball tournament on Jan. 25. Members of the team (from left to right) are: Sitting in front — Kate Haake; Second row — Katie Gleason, Angie Wigginton, Stephanie Leydecker, Katie Goetz; In back — coach Mike Giordano, Stephanie Lisch, Liz Dahlman, Shannon Sullivan and Renee Kassly.



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SPORTS

•Championship

(Continued from Page 1B)

"I feel we could have played better, but Loyola just played a very good game," said McDonald. "Their two big girls are excellent players. We tried to keep them off the blocks as much as we could, but they did a very good job."

Ramblers coach Tanya Johnson praised her players after the game. "Olga has that heart of a champion," she said. "I admire all these kids, and the way they play. They are cool, and it keeps me calm. They achieved an awful lot and had a tough road. They've done a great job of representing all the teams in our sectional."

•Two wins

(Continued from Page 1B)

assists. Cole had 15 points, four assists and two steals.

In Saturday's semifinals against Orland Park Sandburg, the Tigerettes had an easier time, taking an 11-6 first quarter lead and never looking back. The score was 26-19 at half, and only Lincoln's defense held Sandburg to only 12 second half points. The Tigerettes had their first trip to the championship game since 1991.

Lincoln slammed Sandburg 54-31.

"We cleared up some cobwebs and dusted the game after getting a little bit from (Friday)," said McDonald. "We played a little better. I'm happy with the win."

Adams scored 22 points for the Tigerettes, Cole netted 11 and Syretha Eckford grabbed a game-high 10 rebounds.

For the losers, Sarah Kostok, with 10 points, was the only player in double digits.

The Lincoln defense held Sandburg to 23 percent shooting from the field, allowing its opponents only 11 field goals for the game.

"We've lived and died by the outside shot,"

Gvozdenovic gave some of the credit for the win to the Ramblers experience in last year's championship game. "Having played in (the championship game) last year gave us an edge," she said. "Knowing what it's like gave us an edge. (Lincoln) hadn't been here for a while (1991), and we've been in that situation."

Loyola may well be in the same in same situation again next year, returning four starters and a host of state tournament experience and players. The Ramblers finished 36-2, setting a school record for wins by a girls team in one season.

Lincoln, which finished 28-3, will not be back next year — at least, not as Lincoln High School. But the Tigerettes' last year was truly a memorable one.

"We cleared up some cobwebs and dusted the gray matter out a little bit from (Friday). We played a little better. I'm happy with the win."

— Charles McDonald
Lincoln coach
on semifinal victory

said Sandburg coach Gary Bonk. "When they're not falling, we're going to struggle. Against a team like Lincoln, we're going to lose."

McDonald was pleased with the play of the Tigerettes, as he was with his first championship game appearance as head coach. McDonald was an assistant on the two other Lincoln teams to reach the title game (1990 and '91).

BASKETBALL BOX SCORES

QUARTERFINAL										SEMIFINAL										CHAMPIONSHIP									
East St. Louis Lincoln 56, Quincy 49					East St. Louis Lincoln 54, Orland Park Sandburg 33					Wilmette Loyola 62, East St. Louis Lincoln 48					Wilmette Loyola 62, East St. Louis Lincoln 48					Wilmette Loyola 62, East St. Louis Lincoln 48									
Lincoln	FG	3pt	FT	Pts	Lincoln	FG	3pt	FT	Pts	Lincoln	FG	3pt	FT	Pts	Lincoln	FG	3pt	FT	Pts	Lincoln	FG	3pt	FT	Pts	Lincoln	FG	3pt	FT	Pts
Hi Adams	6	1	2	15	Rita Adams	7	2	0	23	Rita Adams	17	2	0	25	Ryan Mercer	17	2	0	25	Ryan Mercer	17	2	0	25	Ryan Mercer	17	2	0	25
LaKeisha Cole	3	0	0	6	LaKeisha Cole	1	0	0	3	Syretha Eckford	11	0	0	16	Ryan Jones	11	0	0	16	Brandon Lybarger	11	0	0	16	Brandon Lybarger	11	0	0	16
Kylee Eckford	3	0	0	6	Kylee Eckford	1	0	0	3	Monica Powell	4	0	0	8	Alex Skora	4	0	0	8	Syretha Eckford	4	0	0	8	Syretha Eckford	4	0	0	8
Lori Adams	0	0	0	0	Lori Adams	0	0	0	0	Lori Adams	0	0	0	0	Alex Skora	0	0	0	0	Alex Skora	0	0	0	0	Alex Skora	0	0	0	0
Monica Powell	0	0	0	0	Monica Powell	0	0	0	0	Monica Powell	0	0	0	0	Monica Powell	0	0	0	0	Monica Powell	0	0	0	0	Monica Powell	0	0	0	0
Lorraine Hunter	21	3	11	56	Lorraine Hunter	1	0	0	1	Lorraine Hunter	0	0	0	0	Lorraine Hunter	0	0	0	0	Lorraine Hunter	0	0	0	0	Lorraine Hunter	0	0	0	0
Quincy	FG	3pt	FT	Pts	Quincy	FG	3pt	FT	Pts	Quincy	FG	3pt	FT	Pts	Quincy	FG	3pt	FT	Pts	Quincy	FG	3pt	FT	Pts	Quincy	FG	3pt	FT	Pts
Rebounds	10	0	0	10	Rebounds	10	0	0	10	Rebounds	10	0	0	10	Rebounds	10	0	0	10	Rebounds	10	0	0	10	Rebounds	10	0	0	10
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NEWS

COMMUNITY CALENDAR

Church

ST. JOHN UNITED CHURCH OF CHRIST, 9 a.m. Sunday School, 2901 Nameoki Road; Two Sunday worship services, 9 a.m. and 10:30 a.m. Numbers available. Everyone is welcome.

GENERATION JESUS YOUTH GROUP, led by youth minister, 8 to 8 p.m. every Sunday at Nameoki United Methodist Church, 1900 Pontoon Road.

CENTRAL CHRISTIAN CHURCH, 2020 Pontoon Road, holds Sunday School at 9:30 a.m. and morning worship services at 10:45 a.m. Every Sunday. Everyone is welcome.

ST. JOHN UNITED CHURCH OF CHRIST, 2101 Cleveland Blvd., holds Sunday School at 9 a.m. and afternoon worship services at 10:15 a.m. Nursery available. Everyone is welcome.

NIEDRINGHAUS UNITED METHODIST CHURCH Sunday worship services are at 8:30 a.m. and 10:30 a.m.; Sunday School at 9:30 a.m. and evening meetings at 6:30 p.m. Wednesdays. Nursery available. Everyone is welcome.

JESUS EVERY THURSDAY (JETS), led by the music director, is for kids 3 to 11 years old. Meets from 6 to 9:15 p.m. Thursdays. Music/Bible study and fun at Niedringhaus United Methodist Church, 20th and Delmar. Mom's Bible study, a new group, is at the same time as children. For more information, call 787-4555.

FULL GOSPEL FELLOWSHIP, 3850 Horseshoe Lake Road, has Sunday service at 8:30 a.m. and children's church at 10:30 a.m. Monday through Friday Service at 7 p.m., Wednesday night service at 7 p.m., and Wednesday night youth service at 7 p.m.

God's Fellowship invites all to attend and enjoy power-packed services.

FIRST PRESBYTERIAN CHURCH OF GRANITE CITY Lenten Bible study at 6:45 p.m. Wednesdays, March 4 through April 15, at 2000 Danner Ave. For more information, call 452-1100.

HOLY FAMILY holds Lenten Fish Fries from 4 to 7 p.m. every Friday now through April 10 at 2606 Washington Ave. Fish Fries will be held in the community center cafeteria. Plates and sandwiches served. Carry-outs available.

Community
MADISON COMMUNITY ACTION

GROUP meets at 7 p.m. the fifth Monday of the month. For more information, call Dan at 452-2336 or Diane at 876-1360.

MITCHELL FIRE PROTECTION DISTRICT 2 regular monthly board meetings are at 7 p.m. the second Tuesday of the month, at 5123 Maryville Road, 931-6521.

MADISON LIBRARY BOARD OF TRUSTEES holds monthly meetings at 6 p.m. the third Thursday of every month at the Madison City Hall, 815 Madison Ave.

Midwestern United States Imperial DANCE CLUB (MUSIC) regular monthly meeting is held every Sunday evening at the American Legion in Collingsville. Nonmembers with current cards, 10 percent off. Beginning to advance are given from 6 to 8 p.m. at a cost of \$4 for nonmembers and \$2 for members. For more information, call 452-2405.

BOOTS & SLIPPERS SQUARE DANCE Club meets and lessons, 7 to 9 p.m. every Monday, St. Paul Lutheran Church, Fairview Heights. The cost is \$2.50 per person, per lesson. For more information, call 787-6552 or 344-4935.

Food/Nutrition

MEALS OF LOVE, sponsored by Madison County Baptist Association. Free meals to anyone in need. Every Tuesday, 11 a.m. to 1 p.m. at Second Baptist Church, 21st and Illinois streets, Granite City. Everyone is welcome.

POLISH PIEROGI SALE, Sacred Heart Polish National Catholic Church, 930 Reynolds in Madison, 9 a.m. to noon. Sale of a variety of ethnic items. Seven varieties: cabbage, cheese, kraut; potato, sausage and kraut, plum, dressing, and tacon. Carry-out \$6.00. All items are cooked and ready to heat and eat. Also Chrusciki and rosettes. Order ahead by calling 876-5360, 876-3696, or 931-2900.

MISSION, 1836 Fourth St., Madison, food pantry is open from 9 a.m. to noon every Saturday. Samuel Turner is the chairman. Alfred Turner is the secretary and Alfred Turner is the paper.

ST. JOHN LUTHERAN CHURCH COUNTRY COUNTRY BREAKFAST, 8 to 11 a.m. the second Saturday of each month at 2001 St. Clair Ave. Eggs, sausages, pancakes, biscuits, homeade gravy, and jellies, coffee and orange juice. Meals are \$4 for one.

MADISON COUNTY URBAN LEAGUE HEALTH CARE SERVICES offers the following each week at 2000 Danner Ave. Madison: Walk-in pregnancy testing and prescription refills, 10 a.m. to 3 p.m. Mondays; Family planning services, 9 a.m. to 4 p.m. Tuesdays; STD screening

adults, \$2 for children. Call 451-7788 for more information.

GRANITE CITY FOUR-SQUARE CHURCH, 14th and Edwardsville Road, hot meals served free of charge, the last Monday of each month, to those in need or to those just want someone to talk to. Open to public. For information or a ride, call 451-9635.

Health/Exercise

Bemis Chiropractic, 3361 Fehling Road in Granite City, is offering FREE ELECTRICAL STIM. SCREENINGS from 9 a.m. to noon every Tuesday. Call 876-2277 for more information.

TOPS 2363, 6:30 p.m. every Thursday at Anchorage Recreation Center, 2909 Edwards St. For more information, call Bobbie at 452-0273.

FREE SENIOR CITIZEN EXERCISE CLASS, 8 a.m. every Saturday, Anchorage Recreation Center, 2909 Edwards St. Granite City, 452-4102. Men and women welcome.

TOPS 2048 (Take Off Pounds Sensibly), 8 p.m. every Monday, Melvin Price Support Center in Granite City, 877-2124.

TOPS IL 845, 7 p.m. every Monday, Anchorage Recreation Center, 2909 Edwards St. Granite City, 452-4102. Men and women welcome.

TOPS 1899, (Take Off Pounds Sensibly) will meet at 6:45 a.m. every Tuesday at the Anchorage Recreation Center, 2909 Edwards St.; call 787-2242 for more information. Bring a friend, cards and brochures. Bring a meal, a gift off your next lunch at Noon Networking.

TOPS 1899, (Take Off Pounds Sensibly) will meet at 6:45 a.m. every Tuesday at the Anchorage Recreation Center, 2909 Edwards St.; call 787-2242 for more information. Bring a friend, cards and brochures. Bring a meal, a gift off your next lunch at Noon Networking.

CHRISTIAN WOMEN'S FELLOWSHIP of Central Christian Church, meets at 7 p.m. the first Thursday of each month. For more information, call Helen Stumpf at 931-2909.

SINGLES ALIVE, a Christian singles group, will meet next for dinner at Lone Star Steak House, 970 Illinois St., Granite City, 452-3556, and Mary Jo, secretary, can be reached at 451-9201.

ST. ELIZABETH MEDICAL CENTER'S BEHAVIORAL HEALTH SYSTEM is presenting a talk entitled "Ethnic Diversity and Alcohol," 7:30 p.m. March 17, at St. Elizabeth's. Dr. William Neaf of the Behavioral Health System, and will be held in the Wissman Room at St. Elizabeth's. It is free and open to the public. For more information or to register, call 787-3888.

SONS OF CONFEDERATE VETERANS, a hereditary group for descendants over age 12 of Confederate veterans, meets at 7 p.m. the second Thursday of each month at Ravanelli's Restaurant in Granite City. Call 877-3095 for more information.

NAVY MOTHERS CLUBS OF AMERICA, meet at 7:30 p.m. the second Thursday of each month at the VFW Post 10 of Foreign Wars Post in Granite City. Mothers, daughters, wives or sisters of former and present Navy, Marine, Coast Guard or Seabees are encouraged to join. For further information, call 931-2292 or 877-2200.

THE CATHARAH AND DORCAS CIRCLE of CHRISTIAN WOMEN'S FELLOWSHIP, meet at 9:30 a.m. the third

and treatment, 9 a.m. to 4:30 p.m. Wednesdays; and family planning services, 9 a.m. to 4:30 p.m. Call 452-5394 for appointments or more information.

Organizations

AMERICAN ASSOCIATION OF RETIRED PERSONS CHAPTER 1340, meets at Granite City Township Hall second Wednesday of each month, 7 p.m. Refreshments served at 6 p.m. All seniors 50 and over are welcome. For information call 877-3020.

LYDIA CIRCLE of Nameoki Methodist Church meets at 1 p.m. the third Thursday of each month. For more information and/or meeting location, call Helen Stumpf at 931-2096.

CUCH WOMEN UNITED will meet at 10 a.m. the fourth Thursday of each month, except July, at the Nameoki Methodist Church, 1900 Pontoon Road.

MODERN WOODMEN OF AMERICA of Nameoki, women, meeting at 7 p.m. the second Thursday of each month at Ravanelli's Restaurant.

TOASTMASTERS INTERNATIONAL meets the first, third and fifth Tuesdays of the month, 7:30 p.m. at Shonto's, Highway 157 (44th Street) in Granite City. Come join us for better communication and leadership skills. For more information call 692-6026 or 344-2889.

NATIONAL ASSOCIATION OF RETIRED FEDERAL EMPLOYEES (NARFE) Chapter 1067, meetings for the months of February and March have been changed. The group will meet the second Tuesday of those months, at 11:30 a.m. at Charlie's Restaurant in Granite City. For more information, call 676-6450, or 452-3266.

BAND PARENTS ASSOCIATION OF GRANITE CITY, 7 p.m. the second Tuesday of each month at 3101 Madison Ave., 451-5808. 7 p.m. second Tuesday of each month.

BENEVOLENT AND PROTECTIVE ORDER OF ELKS, Granite City Lodge 1063, Maryville Road, Granite City, 931-3557, 8 p.m., second Tuesday of each month.

KNIGHTS OF COLUMBUS, 3RD DEGREE, 4225 Old Alton Road, 7:30 p.m., the second Tuesday of each month, 877-4250.

KNIGHTS OF COLUMBUS, 4TH DEGREE, 4225 Old Alton Road, 7:30 p.m., third Tuesday of each month, 877-4250.

BENEVOLENT AND PROTECTIVE ORDER OF ELKS, Granite City Lodge 1063, Maryville Road, Granite City, 931-3557, 8 p.m., fourth Tuesday of each month.

CAMER EXPLORERS CLUB, Hartford Public Library, 143 W. Hawthorne St., 7 p.m., third Monday of each month. Call Beverly Zager, 254-0394.

(See CALENDAR, Page 68)

ELKETTES, Granite City Lodge 1063, Maryville Road, 931-3557, 7 p.m. the first Tuesday of each month except July and August.

MADISON COUNTY LEGAL SECRETARIES ASSOCIATION, meets the first Tuesday of each month at 6:30 p.m. Open to anyone in legal field: attorneys, legal secretaries, support staff, court reporters and court personnel. For more information call 458-4400.

MADISON COUNTY HOMEMAKERS, 7 p.m. the second Tuesday of each month, Anchorage Recreation Center. For more information call 876-7026 or 931-3735.

TRIO UNIT, MADISON COUNTY HOME-MAKERS, 7 p.m. the first Tuesday of each month, Hope Lutheran Church, 3715 Wabash Ave., Granite City.

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KNIGHTS OF COLUMBUS, 4TH DEGREE, 4225 Old Alton Road, 7:30 p.m., third Tuesday of each month, 877-4250.

BENEVOLENT AND PROTECTIVE ORDER OF ELKS, Granite City Lodge 1063, Maryville Road, Granite City, 931-3557, 8 p.m., fourth Tuesday of each month.

JOB'S DAUGHTERS BETHEL #43 meets the fourth Tuesday of each month at 7 p.m. at the Masonic

(See CALENDAR, Page 68)

You've just spent more money on two candy bars than the average home owner* will spend to



combine the aging Madison County Nursing and Sheltered Care Homes into one efficient centralized facility.

People with a disability and the elderly are no less in need of care just because they can't afford it. The citizens of Madison County have always understood that, and we've been doing something about it for the last 155 years.

Now we have the opportunity to consolidate services that have been housed in two very old buildings into one centralized facility. These buildings (built in 1865 and 1925) have served us long and well, but the cost of operation will be greatly reduced with one cost-effective low-maintenance facility.

Vote YES on March 17th for both:

Nursing Home Bonds, punch 159
for the new building

Property Tax Increase, punch 165
for operating funds

*A total of eight cents per \$100 assessed valuation will increase the monthly tax on a \$60,000 home by one dollar, twenty cents.

THANKS!

ASBESTOS TEST

If you were employed as an industrial worker at Granite City Steel, Anheuser Busch, Monsanto, Ralston Purina, Union Electric, Union Pacific Rail Road or other industrial sites prior to 1973 and have either never been tested or tested negative, you may be tested at NO "out of pocket" expense to you. You may be sick with no feeling of illness. Asbestosis is a latent disease and takes as long as 18 to 22 years to be visible on an x-ray. Call today for information. Positive test results may entitle you to financial compensation!

FREE CALL! CALL TODAY! FREE CALL!
Local St. Louis • 1-314-721-1885

1-888-866-2444

This action does not involve your employer or former employer!

Most people would prefer to spend their last days at home ... alert and free of pain ... surrounded by the people and things they love

is committed to making this possible

HOSPICE OF SOUTHERN ILLINOIS, INC.
Quality Care Since 1981

1-800-233-1708

NEWS

Travelers hear wet tales about Portugal



Spelling bee winners

Venice Elementary School held its Eleventh Annual Spelling Bee on Jan. 15. The winner of the bee was seventh-grader Venesa Turner, the daughter of Alfred and Stephanie Turner Jr. The runner-up was sixth-grader Shekita Hilton, daughter of Samuel and Jennifer Hilton. Venesa will represent Venice Elementary in the St. Louis Post-Dispatch Howard-Scripts Spelling Bee on Saturday at the St. Louis Art Museum.

FREE GED CLASSES

*Registration takes place at the first class session for each location.

DAYTIME CLASSES

BELLEVILLE CAMPUS, 2500 Carlyle Ave.
9 a.m.-12:50 p.m., daily, March 23 to April 9, register in gym lobby.
CAHOKIA GOODWILL CAREER CENTER, 1040 Camp Jackson Road.
9 a.m.-12:50 p.m., daily, March 12 to April 7, register in lobby.
CENTREVILLE CITY HALL, 5800 Bond Ave.
11 a.m.-2:50 p.m., daily, March 12 to April 7, register in lobby.
GRANITE CITY CAMPUS, 4950 Maryville Road.
9 a.m.-12:50 p.m., daily, March 23 to April 9, register in cafeteria.
RED BUD CAMPUS, 4950 Maryville Road.
9 a.m.-11 a.m., daily, March 30 to April 29, register in Room 114.

EVENING CLASSES

BELLEVILLE CAMPUS, 2500 Carlyle Ave.
6:30-9:20 p.m., Tues. & Thurs., March 24 to May 7, register in gym lobby.
GRANITE CITY CAMPUS, 4950 Maryville Road
6:30-9:20 p.m., Tues. & Thurs., March 24 to May 7, register in cafeteria.
CAHOKIA HIGH SCHOOL, 800 Range Lane.
6:30-9:20 p.m., Tues. & Thurs., March 24 to May 7, register in the library.
COLLINSVILLE HIGH SCHOOL, 2201 S. Morrison Ave.
6:30-9:20 p.m., Tues. & Thurs., March 24 to May 7, register in Room 102.

For information, call BAC at 235-2700, ext. 525—or toll-free at 1-800-BAC-5131, ext. 525.

BELLEVILLE AREA COLLEGE

Travelers Abroad held its February dinner meeting at Jerry's Cafeteria with 20 members present. Alan Purles welcomed the group and conducted the drawings for two winners of Dinner for two at Jerry's Cafeteria.

Barbara Williams presented the program for the evening on the Madeira Island, Portugal, and the city of Santiago, Spain. Flying through Derrol to New York, the travelers experienced much rain and wind; the rain accompanied them throughout the entire two weeks.

Landing in Lisbon on a Sunday morning, they transferred to another plane which took them to the Island of Madeira, about 600 miles southwest of Portugal. Two small minibuses took the travelers and took them to their hotel.

The following day a young lady showed up who was to be their guide for the rest of the week in Madeira. An interesting trip by minibus to the general market involved strange fruits and beautiful flowers as well as a trip through the areas. Some fish displayed over a rod and a huge tuna being sliced up for sale did not appeal to the visitors.

Nameoki Women hold meeting

The Nameoki Women's Club held its regular meeting Jan. 21, at the Harold Brown building.

A dessert luncheon was served by hostess Dorothy McCauley and Mildred Branding.

After lunch there was a business meeting and plans were made for the upcoming meeting in February.

Traveling on to Monte, about 10 miles away, they went to a "sledge" ride. Sledges are popular. The sledge is made of wicker and resembles a large cushioned two-person chair. It is controlled by a tool which hangs behind the seated visitors. The trip down hill from Monte to Funchal (the capital of Madeira) took about 15 minutes.

The next day they took a trip across the Island to Porto Moniz. They passed through a village where Winston Churchill often spent his summers and also visited a village where Christopher Columbus studied navigational theories.

Houses were built on this island as early as 1425.

Returning to Portugal, the

travelers changed planes in Lisbon and flew on to Porto (Oporto) where they were met at the airport by another minibus with a guide and a tour leader who accompanied them for the remaining 10 days of their trip.

Their first destination was Santiago de Compostela, a city about 200 miles north of Porto.

Santiago (the Spanish name for James) is a city that, since the middle ages, has been a destination for religious pil-

grimages. The beautiful cathedral there was built in the 1100s. The city ranks with Jerusalem and Rome as pilgrimage sites. Despite the periodic rains, the visitors were not deterred and were then allowed to explore. Umbrellas and nylon jackets were sufficient even though this was November.

After crossing the border between Spain and Portugal, they stopped in Barcelos, where the symbol of Portugal is a cock. Originally, the cock originated in the country and could be found in all sizes and colors in the country. It is seen on all types of linens, as well as pottery.

Proceeding to Porto, they were met along in rush-hour traffic for almost an hour before they reached an exit near their

hotel. Porto is the second-largest city in Portugal and its noted for its beautiful granite buildings. After a quick stop at old churches and looking like drowned rats from walking in the rain, they had lunch at the Sandemann Wine Lodge.

Leaving the wine lodge and returning to the main road, they found city workers trying to unclog street drains so the standing water would not allow everyone to drain. Buckle was the next destination and the hotel was back in the woods, up a narrow winding road. The hotel was built by someone who apparently could not afford the upkeep, so it was sold to the Jesuits for a monastery. They sold it again to be refurbished as a hotel. It was full of antiques.

Calendar

(Continued from Page 6B)
each month. For meeting time and place, call the church at 877-1936.

SINGLES CONNECTION events this week are: Pizza buffet at 6:30 p.m. Wednesday, March 11, at the Center's Shopping Center in Edwardsville. For more information, call Bob at 254-1656. Trip to Niagara Falls is set for Saturday, March 14, at 6:30 p.m. Thursday, March 12 at K-Mart in Collinsville for car pool. For information, call 453-2429.

THE CIRCLE OF HOPE, a 12-step healing program for anyone whose life is affected by HIV infection meets at 7 p.m. on Tuesdays at the First United Methodist Church on North 6th Street in Belleville. For more information, call 234-0291.

NARCOTICS ANONYMOUS, Path to Recovery, 8 p.m. every Tuesday, 2018 Delmar Ave., 24-hour hotline 388-9409.

LEARNING TO LEARN support group for families with special needs children for families and friends of any child with any disability. Meets 7 to 9 p.m. the first Tuesday of the month at the House of Life Tabernacle, 4870 Maryville Road in Granite City. Childcare is provided. Call Gina at 931-6453.

Other

DEPARTMENT OF NATURAL RESOURCES, hunter safety class is scheduled for 6 to 9 p.m. March 12 and 8 a.m. to 5 p.m. March 14 at the Granite City VFW Hall, 2135 Washington Ave. Participants are 16 who do not have a card. Must attend both classes for the card.

MADISON COMMUNITY ACTION GROUP, meets at 7 p.m. every Tuesday. For more information, call Dan at 452-2336 or Diane at 870-3365.

MADISON COUNTY GENEALOGICAL SOCIETY, meets 7 p.m., second Thursday of each month at Immanuel United Church, 600 N. Main, Edwardsville.

EDWARDSVILLE KENNEL CLUB, 7:30 p.m., second Tuesday of each month, Hotel Mallory, 800 Main, Suite 216, Crane St., Edwardsville, open to public.

EAGLES AUXILIARY, 1126 BINGO, 1 p.m. every Sunday at the Nameoki Bingo Center. Also included will be a color raffle, 50/50 drawing, free games and other activities.

GATEWAY SOUNDS CHORUS, 7:30 p.m., second Tuesday of the Collinsville Senior Citizen Center, 420 E. Main, Collinsville. For more information, call Joyce Greiner at 398-8853.

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NEWS

Sodality entertained by Girl Scout troops



Clowning around

Granite City area youngsters clown around with members of the Piwakat Children's Theatre following the troupe's presentation of "The Three Little Pigs" at Belleville Area College's Granite City Campus. The event kicked off the CCC Spring Kids' Series. The children are, from left: Drew Haugen, 20; Lucas Quick, 4; Taylor Haugen, 5; Grace Burns, 5; and Kellie Vandergrift, 4. All of the children are from Granite City except Lucas, who lives in Glen Carbon.

SAR secretary speaks to Clark chapter

Despite reverence for the past, patriotic American must live in the present. "I plan for the future," National Sons of the American Revolution Secretary Russell D. Page told members of the SAR's Gen. George Rogers Clark Chapter in Edwards.

"We believe an educated people will always choose to fight tyranny," said Page, a member of the Stephen Decatur Chapter. He is a written candidate. He is a candidate for the national organization's top office of president-general in June.

"Human rights are not a

new concern for Americans — our forefathers fought and died for the freedoms we have today," he told the Clark chapter at its annual banquet.

"We must stand tall and not give in to those who choose to undermine our institutions, or to write our forefathers out of the history books," he said.

Page noted the risks taken by signers of the Declaration of Independence in Philadelphia in 1776, then America's largest city with 330,000 population.

"As they sat down to sign the Declaration, the British were landing 30,000 troops on

Staten Island, only a two-day march away," he said.

"We must not think of these heroes just as men in quaint costumes who wrote with quill pens. Our freedoms were born because of the blood of those patriots," Page said.

The Clark Chapter, which served Madison and parts of adjoining counties, attained a recovered membership of 74 in 1997. President Harry Windland of Glen Carbon announced.

For further information, call Harry Windland at 288-7292.

Small business workshop set for Granite City

Business owners work hard to fulfill the American dream. Unfortunately, lack of knowledge about responsibilities as employers could turn that dream into a nightmare.

A one-day workshop sponsored by the Internal Revenue Service, Illinois Department of Revenue, Illinois Department of Employment Security, Social Security Administration, and Belleville

Area College is designed to help owners avoid tax reporting pitfalls. The workshop will be held in Granite City on Tuesday, March 24, from 8 a.m. to 1:30 p.m.

Representatives from federal and state agencies will discuss employment tax requirements and how to complete the necessary forms.

Advance registration is required. Reservations may be

Antique show set for Vadalabene

The Southern Illinois University at Edwardsville Antiques Show and Sale will be held from March 28, and from 9 a.m. to 4 p.m. March 29, at the Vadalabene Center on the SIUE campus.

The 28th annual show is sponsored by the Friends of the Library and benefits SIUE's Lovejoy Library. Tickets are \$3.50; children under 13 free. Tickets are good for both days.

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Welcome

The Ladies Sodality of St. Elizabeth Church held their regular monthly meeting on Feb. 24, with Joyce Alexander presiding.

A prayer for the world was recited by Vice President Joyce Alexander. Preceding the meeting, Scout Leader Tamara Moosehegian introduced the entertainment for the evening. Girl Scout Troop 508 was from St. Elizabeth School and Troop 942 was from St. Elizabeth, Coulsdon Middle School and Nickelodeon.

They entertained the ladies with line dancing and singing. Then the girls invited all the ladies who had been members to join them in a candlelight ceremony and the Girl Scout

Pledge. This was followed by all the ladies joining them in a circle of friendship and tape. The scouts then served refreshments to the ladies at tables they had decorated in a Mardi-Gras theme.

Claes Schenck read the minutes of the previous meeting followed by the treasurer's report by Millie Noeth.

Dolores Moseley remained to entertain the world Day of Prayer by Church Women United, held Friday at St. Elizabeth Church. The Sodality served refreshments following the service.

The Men's Breakfast, held on Feb. 22, was a success and the ladies did a great job setting up, cooking and serving for the group of 135 men from

the parish and their sons. Marilyn Schooley reminded everyone that she will be chairperson for the Annual Palm Sunday Bake sale this year. Ladies will also need to donate and serve the cakes for the fish fries every Friday during Lent.

Joan Hartwick asked the ladies to purchase the doughnuts for Doughnut Sunday this weekend, to benefit the eighth-grade class on their field trip to Chicago.

A donation was made to the Mother-Daughter Banquet this spring. Pot of gold was won by Linda Bukovac. Madeline, by Arlene Haldeman. Girl of the Month by Ann Acquaviva and attendance prize by Carmen Swartz.

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- ▲ Why and How to Develop Decisions and Policy

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- ▲ Secrets of Making Love Last

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Today's Food

Micro Raves

By BARB GRAY

Cook and freeze today, reap meal benefit later

Freezing now and eating later is a home kitchen artist's mosaic for fast meals. Preparing food in a microwave oven shines the edges fast by getting them done even faster.

Containers are key to successful freezing. Plastic containers with tight-fitting lids, heavy-duty aluminum foil, freezer wrap and resealable freezer bags are helpmates. The wrap on meat, poultry and fish is not freeze-ready, so rewrap those packages if preparation time is more than a couple days away.

Label each package with the contents, the date food was frozen and reheating or cooking instructions.

There is no single answer to how long frozen foods can be kept because much depends on the product and storage conditions. In general, if the freezer is kept at the optimum (0°) temperature and items are properly wrapped, food can be stored satisfactorily at least a year. Exceptions are cream or cheese-based products, which can be stored 3 to 4 months.

Casseroles to be used from a freezer should be thawed in a refrigerator or microwave oven. Remove aluminum foil wrapping before microwaving the food.

Spring storms can result in power failures. If electricity is off a short time, less than a day, it is best to keep the freezer door closed. Don't even peek, so warm air is kept out and

frozen foods keep each other cold.

If it appears the power failure will be prolonged, dry ice can be used. Twenty-five pounds of dry ice for each 10 cubic feet of space keeps food frozen 2 to 4 days. For best results, place dry ice near the top of the freezer, because cold air circulates downward, and on several shelves, with cardboard between the ice and food items.

Dry ice is a frozen gas. Handle it with heavy gloves. Let fumes escape the freezer and surrounding area by leaving the freezer door slightly ajar and a room window open a crack. When the freezer starts to warm again, remove any remaining dry ice and dispose of it safely outdoors.

Supermarkets are full of frozen foods that help prepare quick and easy meals.

Some packages have microwave cooking instructions; note whether a package indicates the food is not suitable for microwaving. More and more foods are packed with a shiny sheet of paper to place under the food for crispness.

Take the convenience of food from the freezer which takes minutes to heat is important to today's busy cook. So are quality and freshness.

Mexican Beef Mix makes enough for four different meals. Use one container for tacos, Mexican salad, chili or burritos. This recipe is from "The Microwave

and Freezer" Microwave Cooking Library series.

Certified family and consumer scientist Barb Gray specializes in microwave cooking.

MEXICAN BEEF MIX

2 lb. ground beef or turkey
1/2 cup chopped onion
3/4 tsp. chili powder
3/4 tsp. crushed red pepper
1/4 tsp. black pepper
1/4 tsp. cumin
1/8 tsp. oregano
2 cloves garlic, minced

Crumble ground beef into 3-quart casserole. Stir in onion.

Microwave on high power to 8 minutes until meat is no longer pink, stirring 2 or 3 times. Drain.

Stir in chili powder, salt, red and black pepper, cumin, oregano and garlic. Microwave, covered, on medium (50 percent) power 4 to 6 minutes until flavors blend, stirring 2 or 3 times. Spoon mixture into 4 frozen containers. Label and freeze no longer than 2 months.

To defrost, place meat from 1 container in 1-quart casserole. Microwave on medium power 1 1/2 to 2 minutes until mixture can be broken apart. Let stand 5 to 10 minutes to complete defrosting.

Use in tacos, chili, burritos or Tex-Mex salad.

Private Label Test Run



Italian flavors warm dinner plate with 'classic' line

Italian flavors are keepers for many Americans. Schnuck Markets is capitalizing on one of this country's favorite lines with a line of "Italian Classics."

The "select" items are shelved among its upscale pasta ingredients. Six varieties of pasta in 16-ounce packages cost \$1.19 each, comparable to moderate brands. Pasta sauces in 22-ounce jars are priced at \$2.69 each.

Test Run sampled penne rigate, tomato basil pasta sauce, portobello mushroom pasta sauce and sun-dried tomatoes, spicy roasted peppers, anchovies, olive oil, balsamic vinegar and capers.

Test Run sampled penne rigate, tomato basil pasta sauce, portobello mushroom pasta sauce and sun-dried tomatoes, spicy roasted peppers, anchovies, olive oil, balsamic vinegar and capers.

The pasta had nice firm texture without being overcooked, a taster said. Directions call for the pasta to be salted for 10 minutes, rinsed, individual macaroni, after boiling 10 minutes, remained

separate and al dente. It held up well for the test, where it was prepared in advance and reheated.

The portobello mushroom pasta sauce played to applause.

"The portobello sauce was my favorite. It was more savory than the tomato sauce and the mushrooms were a nice touch," a taster said.

Another added, "It was as good as the premium ones at a much better price."

The mushrooms were plentiful — so plentiful and easy to snag there were none left on the taster of the last bit in the jar.

Another liked the way the pasta clung to the penne.

"I was interrupted before I had a chance to eat mine, so it had a chance to mix. Unlike some mushroom pasta sauces, the mushroom pieces were recognizable, firm and distinct in flavor. The flavor made its way through the tomato sauce and moved right over to the pasta by the time I was finally able to eat it," she said.

The tomato basil pasta sauce was judged "more ordinary." Several would add other flavors to make it more outstanding.

"The tomato basil was good, too, but was a little watery and not as flavorful," a taster summed up his review.

It was brighter red in color and stronger in tomato flavor, rather than offering a mellow Italian taste.

"It isn't strongly acidic, like some basic sauces, which is better for pasta base. It has some bits of tomato, too," a taster reflected.

The grilled mushrooms were another winner with testers.

"I really loved the mushroom alone or in combination. I will go back for the artichokes, tomatoes and eggplant as well," one of them said.

Marinating in mild sunflower oil, rather than olive oil, clinched one person's favor.

"I love mushrooms a lot, but olives much less, so this is really a winner for me," she said.

Wise Ways

By CAROL SCHLITT

Cabbage: green to serve beyond St. Patrick's Day

CREAMED CABBAGE WITH APPLES, WALNUTS

2 tbsp. margarine
1/2 large red delicious apple, cored, thinly sliced
1/2 cup thinly sliced onion
1 clove garlic, finely chopped
1 lb. cabbage (bok choy, savoy or green), cut in 2 inch squares
2 tbsp. cornstarch
3/4 cup evaporated skim milk
1/4 tsp. nutmeg
1/4 cup grated parmesan cheese
1/2 cup finely chopped walnuts
Chopped parsley or chives for garnish, if desired

In large skillet, melt margarine. Sauté apple, onion and garlic over medium heat 2 minutes. Add cabbage. Cook 5 minutes or until limp.

In bowl, stir evaporated milk into cornstarch. Add to skillet. Cook and stir until thickened and bubbly. Stir in nutmeg, pepper, parmesan cheese and walnuts. Cook 2 minutes longer.

Garnish with parsley or chives.

Yields 5 servings; 206 calories, 11 g fat, 4 g dietary fiber and 21 mg vitamin C each.

per should look for heavy, well-shaped heads, with no streaks or spots. Green cabbage should be bought with dark green leaves still attached; red cabbage should have no black edges. One pound of cabbage makes about 2 1/2 cups when shredded. Five cups of shredded cabbage is a dieter's delight, filling and nutritious, with few calories. It contains a good amount of vitamins A and C, potassium, magnesium and even a small amount of calcium.

One-half cup of raw cabbage has only nine calories. Here is a quick and elegant way to cook cabbage that pleases cabbage eaters.

Certified family and consumer scientist Carol Schlitt is nutrition and wellness educator with the University of Illinois Cooperative Extension Service at the Edwardsville Extension Center.

Irish

Continued from page 1
sauces, in pasta or as salad dressing.

* For lunch, puree split green pea soup or add extra chopped broccoli to cream of broccoli soup.

* Cheddar cheese bound in green wax shaped like a shamrock is available at Allen's Warehouse Market, 8543 Page.

* Another green party

BEEF AND VEGETABLE STEW

2 lb. beef for stew, cut in 1 inch pieces
2 tbsp. oil
2 cups chopped onion
1/2 tsp. salt
1/4 tsp. pepper
1 can (14 1/2 oz.) beef broth
1 cup park or non-alcoholic beer
1 lb. small red potatoes, quartered
1 lb. medium carrots, cut in 1/2 inch pieces
6 small wedges-cabbage, if desired
2 tbsp. cornstarch
3 tbsp. water
Chopped fresh parsley, if desired

In Dutch oven, heat oil over medium-high heat. Evenly brown beef and onion, half at a time, while stirring occasionally. Pour off drippings.

Return beef mixture to pan. Season with salt and pepper. Stir in broth and beer. Bring to boil. Reduce heat to low. Cover tightly. Simmer 1 1/4 hours.

Add potato, carrot and cabbage. Bring to boil. Reduce heat to low. Cover tightly. Cook 20 to 30 minutes longer until beef and vegetables are tender.

Dissolve cornstarch in water. Stir into mixture. Bring to boil. Cook and stir about 1 minute until thickened.

Garnish with chopped parsley. Makes 6 servings.

Irish Stew: For Irish flair, serve with mustard or horseradish sauce.

not green in color, green tea is mild in flavor in winter and has a drop or two of food coloring would multiply the discussion and description of the beverage.

While most people celebrating on March 17 do not talk about antioxidants, green tea, the drink of choice in Japan, supposedly contains potent ones that may help reduce the risk of some cancers and aid digestion.

Long hard to find, green tea is springing up on local shelves. Lipton green tea bags are in supermarkets. Gourmet food shops carry the Republic of Tea's spring cherry tea, a light blend in tea bags. Some restaurants carry polished jade mint green tea, also from Republic of Tea. Arizona Beverages also bottles green tea with ginseng and honey.

For those who want to celebrate traditionally, here are recipes for a beefy vegetable stew to make with or without cabbage, plus homemade potato rolls that rise quickly to the Irish occasion.

POTATO ROLLS

4 1/2 to 5 cups plus 1 tbsp. flour
1/2 cup melted cooked potato
2 1/2 tsp. sugar
2 1/2 tsp. quick-rising yeast
1 1/2 tsp. salt
1 1/4 cups water (reserved from boiling potatoes or tap water)
3 tbsp. butter or margarine

Combine 2 cups flour, potato, sugar, yeast and salt in large bowl. Add water and butter until very warm (125° to 130°). Stir into yeast mixture. Stir in enough remaining flour to make soft dough.

Knead on lightly floured surface 6 to 8 minutes or until smooth and elastic. Cover. Let rest 10 minutes.

Divide dough into 6 pieces. Form into balls. Place in 2 greased 8- or 9-inch round cake pans. Cover. Let rise in warm, draft-free place 20 to 40 minutes until doubled in size.

Preheat oven to 400°.

Sprinkle 1 tablespoon flour on rolls. Bake in preheated oven 20 minutes or until golden brown. Remove from oven. Cool on wire racks.

Makes 16 rolls.

Make-ahead method: Heat water and butter until warm to touch (105° to 115°). Mix and shape rolls as directed. Place in pans. Grease tops of rolls; cover with plastic wrap. Refrigerate 2 to 24 hours. To bake, uncover rolls and let stand 10 minutes at room temperature. Bake as directed.

Cook's Tip: To use instant potatoes, bring 1/2 cup water and 2 tablespoons milk to boil. Remove from heat. Stir in 1/2 cup instant potato flakes or buds.

Once a chef, it seems he now lives in retirement. Many call him Jean-Paul, a culinary legend.

Born in France, his career as a native cook in Germany, Spain, Italy and the United States.

Contest judge from his "Cooking with a Special Flavor" contest.

Contest judge from his "Cooking with a Special Flavor" contest.

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Today's Food

Year-round summer taste ebbs from south of border with culinary challenge

Once a chef, always a chef, it seems. Even though he now lives in happy retirement with his wife, Marlene, in California, Jean-Paul Weber cannot resist a culinary challenge.

Born and educated in France, he pursued a career as a chef in his native country as well as Germany, England and Spain. After a stint in Mexico in the early '80s, he opened Maxim's de Paris in Chicago, managed Chez Paul Restaurant in Chicago and Jean-Paul Restaurant in Milwaukee.

PBS fans recognize him from his cooking show, "Cooking with a Continental Flavor," for more than a decade.

When the Chilean Fresh Fruit Association announced a "Taste of Summer in Winter" recipe contest open only to professionals, he somehow heard his name trumpeted.

Contest judges decided he has not lost his touch. His recipe for a classic open-

Southern Hemisphere, Chile is able to send fresh grapes, as well as peaches, nectarines, plums, kiwi-fruit, blueberries, blackberries and raspberries to U.S. shores for a taste of summer that warms North

America's winter.

A world-class chef like Jean-Paul Weber appreciates this kind of care and the ability to use fresh fruits in a winning classic, like his grape tart.

BLACK AND WHITE GRAPE TART

1 1/4 cups plus 1 tbsp. flour
1/4 cup sugar
1/4 tsp. salt
6 tbsp. cold butter, cut in bits
2 to 3 lbs. ice water
2 cups green seedless grapes
2 cups black or red seedless grapes
1/2 cup milk (2 percent recommended)
3 eggs
1/4 cup extra-fine sugar
1/2 tsp. vanilla
Confectioner's sugar for dusting
Fresh grape clusters for garnish, if desired

In bowl, combine 1 1/4 cups flour and sugar. Add butter, using a blender or 2 knives, cut in butter until mixture resembles coarse meal. Add 2 tablespoons ice water. Mix with fork until dough comes together. Add more water, if necessary.

On lightly-floured work surface, knead dough until ball. Wrap in plastic wrap. Flatten into disk. Freeze 15 minutes, or chill 1 hour or overnight.

Grease and lightly flour 11-inch tart pan with removable bottom. Roll chilled pastry on lightly-floured surface into 13-inch circle. Line pan. Remove excess dough, if necessary. Chill 15 minutes.

Preheat oven to 375°.

Cut off 1/2 cup of parchment paper to fit pan, leaving 1-inch overhang. Line pastry with paper. Fill with dried beans. Bake on lowest rack of preheated oven 20 minutes. Cool 5 minutes. Remove beans and paper. Cool completely.

Rinse grapes; remove stems and dry.

In blender, combine milk, eggs, sugar, remaining 1 tablespoon flour and vanilla. Blend well.

Spread grapes in single layer over cooled pastry. Whirl milk mixture again and carefully pour over grapes.

Reduce oven temperature to 350°. Edge tart on lowest rack of oven about 25 minutes until custard is set and surface is golden brown.

Cool tart on rack 30 minutes. Remove rim. Cool completely.

RAISIN PIE

Unbaked single-crust pie crust
2 cups dark or light raisins
2 1/4 cups water
2 tbsp. cornstarch
1 1/2 tsp. cinnamon
1 1/2 tsp. white vinegar
1/2 cup packed brown sugar
1/8 tsp. salt
1 tbsp. butter

Preheat oven to 425°. Boil raisins in 2 cups water 5 minutes. Remove from heat.

Dissolve cornstarch in 1/4 cup cold water. Add to raisin mixture, mixing well. Add cinnamon, vinegar, brown sugar, salt and butter.

Water chestnuts, sliced mushrooms, drained onion, thinly sliced in rings, tsp. pepper, 1/2 tsp. garlic salt, 2 tbsp. grated parmesan cheese, 1 jar (4 oz.) sliced pimento and 1 (8 oz.) bottle Italian salad

Combine beans, olives, water chestnuts, mushrooms, onion, pepper, garlic salt, parmesan cheese and pimento. Toss well. Add salad dressing.

Refrigerate, covered, at least 2 hours, stirring often.

Makes 8 servings.

Cup of Coffee

By JANICE DENHAM

Life along Mississippi cooks up Irish food lore

By Janice Denham
Staff writer

A light southern drawl overpowers the Irish brogue of Angie Thompson Holtzhausen, author of "Drop Dumplings and Pan-Fried Memories: Along the Mississippi." Still, her Irish heritage is never out of tune.

Her cookbook winds down the Mississippi River from Kimmwick to Memphis, visiting 10 restaurants and sharing recipes for some of their delicious inventions, plus a bushel of family and local dishes from Holtzhausen's family.

"We have a six-generation southern, Irish family. When our little granddaughters came along, I knew I did not want the generations to lose our stories," she says.

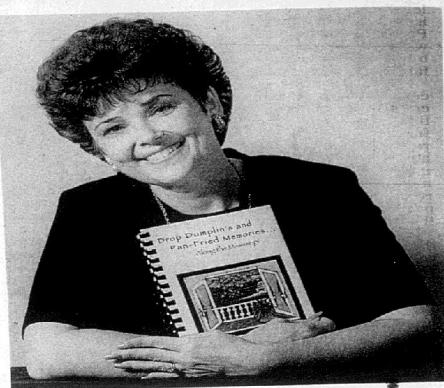
Before the big family celebration this week, full of food and song, she will sign copies of her book from 2 to 4 p.m. Sunday at Barnes and Noble Booksellers, 9618 Watson Road, Crestwood.

On St. Patrick's Day the family will gather at the home of her parents.

"When my grandmother died, everyone started going to my mother's. She was the oldest of seven children and her brother a second son. Mother and I became a sister to many in her family. It's not unusual to have 30 or 35 people there just for a meal. On a special occasion, there are many more."

Her own experience, according to the book, put her in touch with leprechauns, even though she didn't see them. According to her great-grandfather, who was called Pappy, they took over for elves as they made toys in the Christmas tradition.

The first recipes in her book recall an English dinner menu from 1850 of baby ribs, onion-fried potatoes, Irish soda bread and bread baking made with homemade Irish orange marmalade.



Angie Holtzhausen shares foods she enjoys as part of her Irish, southern and Mississippi River family heritage.

lade.

On St. Patrick's Day corned beef and cabbage will be served, along with sour cream rolls and oatmeal lace cookies. She grew up in Tennessee and came to southeast Missouri 15 years ago. She was director of the New Madrid Chamber of Commerce for 10 years.

The Blue Owl Restaurant and Bakery in Kimmwick is the northernmost restaurant which became a resource for the author. Owner Mary Holtzhausen recently was named restaurateur of the year by the Greater St. Louis Restaurant Association.

"I met Mary through tourism ventures in New Madrid. I was so excited when she shared her White Chiffon recipe," Holtzhausen said.

Other Blue Owl recipes in the book are Levee-High Apple Pie and Sweet Potato Crisp.

Other recipes range from Lambert's Throwed Rolls, to Tea Cake Cookies, which she sampled warm and soft from the oven in her Grandmother Mays' kitchen while her grandmother wanted to let them cool to become firm. Many recipes in the southern tradition call for self-rising flour.

She calls the recipes in the book "to die for."

"There actually were no recipes. We started making them by sight, then worked them into recipes. Everyone looked forward to eating them on weekends and still wanted to know what we're having," she said.

The published cookbook costs \$15.95 in stores or can be mail-ordered by sending \$19.56 to: Fayou Enterprises, P.O. Box 10, Libourn, Mo. 63362.

Janice Denham is food editor of Suburban Journals.

Recipe

REFRIGERATOR BEAN SALAD

2 cans (14 1/2 oz. each) french-style green beans, drained
12 pitted ripe olives, sliced
1 can (8 oz.) sliced water

chestnuts
1 jar (6 oz.) sliced mushrooms, drained
1/2 onion, thinly sliced in rings
tsp. pepper
1/2 tsp. garlic salt
2 tbsp. grated parmesan cheese
1 jar (4 oz.) sliced pimento
1 (8 oz.) bottle Italian salad

Combine beans, olives, water chestnuts, mushrooms, onion, pepper, garlic salt, parmesan cheese and pimento. Toss well. Add salad dressing.

Refrigerate, covered, at least 2 hours, stirring often. Makes 8 servings.



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Mail your entry to: Suburban Journals On-Line, 1714 Deer Tracks Trail, St. Louis, MO 63131

Entries must be received by NOON Friday, March 13, 1998.

NAME _____

TELEPHONE _____

Q. Name a U.S. city named after a planet?

A. _____

Q. Name a song from Bananarama with a "spacey" title?

A. _____

Q. Name 2 "spacey" cars or candy bars?

A. _____

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Suburban Journals

Today's Food

Heart-y Bites

By TAMMY RUBEL

Spinach provides Popeye with more than muscles

As a child, watching one of my favorite cartoons: Popeye the Sailor Man! I was thrilled to see Popeye down a can of spinach and suddenly have the muscles and strength to fight the enemy or to save Olive Oyl.

Although eating a lot of spinach may not give me instant physical power, it can provide many health benefits. Spinach is a low-calorie, fat-free food that supplies ample amounts of beta carotene, vitamins C and E and folic acid.

Many Americans are deficient in folic acid. Spinach is a good source. Just 1/2 cup cooked spinach provides about one-third of the recommended daily amount. A well-known benefit of folic acid is its role in preventing neural tube

birth defects during pregnancy.

It is important that a woman's body has enough when she becomes pregnant and the baby starts to grow.

Research also has demonstrated folic acid in the prevention of heart disease.

Folic acid may help lower the risk of heart disease in adults by reducing levels of an artery-damaging substance known as homocysteine, which makes protein for the body.

Results from several studies concluded people who suffered heart attacks who smoked were more likely to have high levels of homocysteine than their healthier counterparts. Folic acid is most effective in lowering homocysteine levels.

Spinach tastes great cooked or raw to other people besides Popeye.

It is a splendid addition to salad, soup, meat, pasta and bean dishes to add for more nutrition and flavor. Overcooking spinach leaches its vital nutrients and turns its lush green leaves into flavorless mush.

Rinse raw leaves several times to clean them thoroughly.

If the recipe file tends to be low on spinach recipes, Florentine Onion Bake would be a strong start.

This quick and easy recipe can be served as an elegant side dish or as a tasty, low-fat appetizer.

Registered dietitian Tammy Rubel is a member of the nutrition committee of the American Heart Association, St. Louis Chapter.

FLORENTINE ONION BAKE

3 large sweet onions
1 pkg. (10 oz.) frozen
chopped spinach
3 tbsp. fat-free mayonnaise
1 tbsp. lemon juice
1/2 cup grated parmesan
cheese
1/4 tsp. seasoned salt
Pinch nutmeg
Pinch pepper
Pimento strips

Preheat oven to 350°.

Peel and halve onions. Parboil gently in water about 10 minutes until barely tender. Drain. Remove centers, leaving thick shells of onions. Chop center portions to make about 3/4 cup. Save remainder for other use.

Thaw and press out liquid from spinach (or cook fresh spinach). Combine with 3/4 cup chopped onion, mayonnaise, lemon juice, cheese, seasoned salt, nutmeg and pepper.

Place onion shells in shallow baking dish. Spoon spinach mixture into centers. Bake in preheated oven 20 minutes or until just heated through.

Medicine Chest

By REBECCA COLEY

Infections can bear lasting impressions

Often we think of infections as temporary ailments. If identified as bacterial, they are treated with antibiotics and the infection goes away. Rarely do we think about long-term complications, but sometimes an infection, even well treated, can leave consequences years later.

An infection caused by the organism chlamydia pneumoniae can affect blood vessels, the heart and other organs the same way. This may explain its reported association with heart disease and high blood pressure.

Registered pharmacist Rebecca Coley is a board member of the Saint Louis College of Pharmacy Alumni Association. Questions in "Medicine Chest" can be e-mailed to her at rcoley@bellsouth.net or sent to: Medicine Chest, Suburban Journals, 1714 Deer Tracks Trail, St. Louis, Mo. 63131.

After a chlamydia infection the body builds antibodies. These antibodies continue to circulate in the body for years. Recently, researchers found high levels of these antibodies in patients with high blood pressure.

One might speculate that chlamydia capable of producing disease scarring can affect blood vessels, the heart and other organs the same way. This may explain its reported association with heart disease and high blood pressure.

Researchers from the United Kingdom found patients who had a heart attack and a previous chlamydia infection were more likely to have a second heart attack, compared to those who had not had chlamydia infections.

Blue Ribbon Cook

Baby meal earns rank

Jennie Cox, Edwardsville, is this week's winner of dinner certificates to the Pasta House Co. for Betty's Shrimp and Tomato Dish.

This month's 6-Ingredient Recipe Contest continues until March 31.

Send a single recipe to: 6-Ingredient Recipe Contest, Suburban Journals, 1714 Deer Tracks Trail, St. Louis, 63131.

Duplicate entries will be considered on the basis of earliest entry or best compliance with rules.

Contest winners may enter again six months after their prize-winning publication date.

BETTY'S SHRIMP AND TOMATO DISH

1/2 cup (1 stick) butter or margarine
1/4 cup olive oil
3 bunches green onions with tops, thinly sliced
2 cloves garlic, minced
2 ribs celery, diced
Pinch thyme
1 lb. (or less) shrimp, peeled
3 or 4 ripe tomatoes, quartered or 1 can (14.5 oz.) tomatoes, drained, quartered
1/2 cup sliced black olives
1 tbsp. white Worcestershire sauce
Oregano, salt, black pepper and cayenne pepper to taste
1 can (10 1/2 oz.) cream of mushroom soup

Melt butter in pan. Heat with olive oil. Sauté onion, garlic and celery.

Add thyme, shrimp, tomatoes, olives and Worcestershire sauce.

Add oregano, salt, black and cayenne pepper individually to taste. Heat through until shrimp is pink.

Serve over hot pasta or rice.

WORLD'S EASIEST CLAM CHOWDER

Spoon 1 can (10 1/2 ounces) cream of roasted garlic soup into large saucepan.

Drain liquid from 1 can (10 ounces) baby clams into empty soup can, then fill can with milk. Stir into soup, blending until smooth. Add clams and 1 can (10 1/2 ounces) cream of clam soup.

Heat over medium heat until hot. Garnish with parsley.

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FOOD

Recipe

LIGHT CRAB CAKES

1 lb. lump crabmeat
 1/2 cup mayonnaise
 1/2 cup horseradish
 1/2 tsp. Dijon mustard
 2 egg whites, slightly beaten
 1/4 cup minced fresh parsley
 3 tbsp. Italian-style bread crumbs
 1/2 cup, drained
 3 drops pepper sauce or to taste
 Salt and freshly ground pepper to taste
 Fresh dill and lemon wedges for garnish

Pick over crabmeat, removing any shell or cartilage.

In medium bowl, combine mayonnaise, lemon juice and mustard. Add egg whites, parsley, 1/2 tablespoon crumbs, capers and pepper sauce, blending well. Gently fold in crabmeat. Season with salt and pepper.

Form mixture into equal-size patties or cakes. Dredge patties in remaining 2 tablespoons bread crumbs, coating each very lightly.

Arrange cakes on baking sheet. Cover loosely. Refrigerate at least 20 minutes.

Cook cakes in large non-stick skillet about 3 minutes per side until golden brown. Serve immediately. Garnish as desired.

Makes 4 large crab cakes or 6 small cakes.

Recipe

TOFU SALAD

16 oz. tofu, drained, cut in 1/2 inch to 1 inch cubes
 1/2 cup water
 1 medium green bell pepper
 1 small onion
 1/2 tsp. pressed garlic, if desired
 1/2 cup chopped celery
 1 can (8 oz.) sliced water chestnuts, drained
 1 small bunch fresh broccoli, chopped
 2 small carrots, sliced
 1/2 cup plain yogurt
 3 tbsp. light mayonnaise
 1 tbsp. dried parsley
 1 tsp. curry powder
 1/2 tsp. cracked black pepper

In nonstick skillet or wok over high heat, stir-fry tofu until outer edges become golden brown. Place in large mixing bowl.

Place water in preheated skillet. Stir-fry green pepper, onion, garlic, celery, water chestnuts, broccoli and carrots 2 to 4 minutes.

Add vegetables to tofu. Refrigerate 10 minutes.

Combine yogurt, mayonnaise, parsley, curry and pepper in small bowl. Toss with cooled tofu and vegetables.

Marinate in refrigerator at least 3 hours before serving. Yields 6 servings; 109 calories, 5 g fat, 43 mg sodium and trace of cholesterol each.



What a lucky combination! Cabbage tastes good, is healthy and comes in fashionable color.

Tasty cabbage touts luck o' blooming Irish

By Dana Jacob
Correspondent

If cabbage is not a food that leaps to mind when thinking of fine cuisine, it would be news to many top restaurants today. Cabbage's smelly, lackluster character of old is transformed into flavorful elegance by using simple cooking techniques.

Cabbage is a member of the cruciferous family of vegetables that includes broccoli, Brussels sprouts and cauliflower. They contain a wealth of nutrition, including calcium, beta carotene and vitamins C, as well as phytochemicals that health experts, such as the American Institute for Cancer Research, have found play a vital role in lowering cancer risk.

For at least 4,000 years, humans have cultivated and eaten cabbage. The Romans brought cabbage with them to the British Isles to cultivate it in kitchen gardens. Since then, cooks have discovered countless ways to use this cruciferous vegetable—boiled and served alongside corned beef, stuffed with ground meat, simmered in hearty stews.

Today's tastes are better

served by the lighter, fresh flavors of dishes like red cabbage braised with roast chestnuts and apples, or moist salmon wrapped and steamed in a cabbage leaf.

Delicious meals vary in flavor by using a few of the many varieties of cabbage, such as glossy globes of red cabbage, tender-tasting savoy, crisp Napa cabbage, or sharply-flavored Asian bok choy.

Become an honorary Irish soul on St. Patrick's Day by eating the green isle's classic combination of cabbage and onions. This Colcannon uses a touch of olive oil, instead of the gobs of butter in traditional Irish recipes, and proves cooking cabbage with a bit of care can make a great dish.

For a free brochure with ways to feast on fruits and vegetables to lower cancer risk, write to American Institute for Cancer Research, Department FF, P.O. Box 97167, Washington, D.C. 20090-7167.

Dana Jacob—author of "Bare Clapboard Cooking" and "The Natural Kitchen: Savoy"—submits this material on behalf of the AICR in Washington.

for all the cabbage. When vegetables are wilted, after about 10 to 12 minutes, reduce heat to medium-low. Cook 20 minutes, stirring occasionally, until vegetables are soft and moist.

Increase heat to medium-high. Cook 12 to 15 minutes, stirring occasionally, until mixture is golden and very soft.

In large Dutch oven, cover potatoes with cold water. Over high heat, boil about 20 minutes until potato is soft when pierced with knife. Drain and cool.

To serve, place potato and cabbage-onion mixture in serving bowl. Coarsely mash potato with cabbage. Season to taste with salt and pepper.

Makes 4 servings, 267 calories and 8 g fat each.

GOLDEN COLCANNON

2 tbsp. olive oil
 4 medium onions, halved, sliced
 1 small green cabbage (about 1 1/2 lb.), quartered, cored, cut in 1/2 inch strips (about 12 cups)

1/4 tsp. thyme
 4 medium yellow- or white-fleshed potatoes, halved
 Salt and freshly ground pepper

In large Dutch oven, heat oil over medium-high heat. Add onion and cabbage, stirring to coat them with oil. It may be necessary to let some onion wilt first to make room

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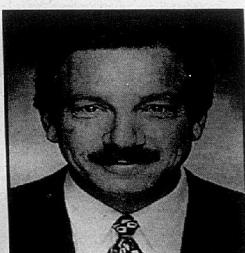
News/Talk 1120

The Voice Of St. Louis*

- Late Breaking News
- Sports Updates
- Traffic and Weather
- Features/Interviews



Nan Wyatt



Steve Jankowski

Tune In Monday through Friday for the
 News from the Suburban Journals at 4:43 p.m.



FEELING FIT

BY MARK
LYMBEROPoulos

Beck stretch: Required for stretching muscles for anyone who sits on a chair with feet apart, hands on shoulders and elbows to meet. Now bend over and twist to one side, then twist back and down to opposite knee. Strengthen up, bring both elbows back and repeat to the other side. . .

Tightening stomach muscles when you walk: Avoid back strain. And it looks good, too. . .

Watch out for the typical "diet" platter at a luncheonette: its cottage cheese and ham sandwich has 450 calories. The flavored gelatin contains about 425 calories—and more than 50 percent fat.

Buying a bike? Make sure the seat is comfortable. Seats are easy to replace or improve. Choose one flexible enough to absorb bumps.

Circuit training—a planned combination of aerobic activity and strength training—can be done in a short time and enough to stay in your heart target range, without the muscle strain or boredom that would develop if you were doing a single type of exercise.

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POINT CUT, BROOKFIELD Corned Beef Brisket

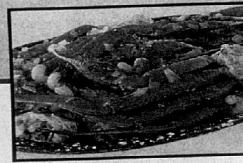
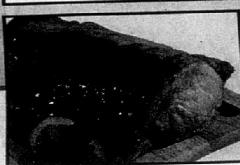
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LIMIT 3 PKGS. WITH \$10.00 ADDITIONAL PURCHASE
Flat Cut \$1.59 lb.

Fresh Green Cabbage

9¢ lb.

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WHOLE, IN THE BAG
Boneless
Pork Loin

1.99
lb.

ALL VARIETIES
R.B. Rice
Pork Sausage.....

2/3

REGULAR OR TEXAS
R.B. Rice
Chili.....

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LITTLE SIZZLERS
Hormel Pork
Sausage Links...

89¢

SLICED
Farmland
Bacon.....

189

Jennie-O
Ground Turkey.....

89¢

JUMBO PACK
HUDSON ALL NATURAL
Chicken Thighs
or Drumsticks

79¢
lb.

10-12 LB. AVG. WHOLE
Mickeyberry
Boneless Ham....

1.89
lb.

Hillshire Farms
Smoked Sausage

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lb.

FAT FREE
Tyson Chicken
Breast Lunchmeat....

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FAT FREE FRANKS OR
Butterball
Smoked Sausage....

2/5

FAT FREE VARIETY PACK
Oscar Mayer
Lunchmeat.....

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FAMILY PACK, CENTER CUT
Boneless
Pork Chops

2.79
lb.

Farmland Jumbo
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lb.

HUDSON ALL NATURAL
Boneless Skinless
Chicken Breast....

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lb.

BAKERY DEPARTMENT
LOAF OR ROUND
Fresh Baked
Rye Bread....

99¢
lb.

BAKERY DEPARTMENT
St. Patrick's Day
Sugar Cookies....

2.99
lb.

BAKERY DEPARTMENT
Iced Cinnamon
Rolls.....

1.99
lb.

SEAFOOD DEPARTMENT
Snow Crab
Leg Clusters

3.79
lb.

SEAFOOD DEPARTMENT
Fresh Golden
Rainbow Trout....

2.99
lb.

SEAFOOD DEPARTMENT
7-10 OZ. COUNT
Tail-on Cooked
Shrimp.....

5.99
lb.

DELI DEPARTMENT
Manda Corned
Beef or Pastrami

3.98
lb.

DELI DEPARTMENT
AMERICAN OR MUSTARD
Potato Salad....

99¢
lb.

DELI DEPARTMENT
Jennie-O
Turkey Breast....

2.99
lb.

California
Navel Oranges

1.78
4 POUND
BAG

IMPORTED
Red
Grapes.....

1.48
lb.

Texas Red
Grapefruit.....

1.48
lb.

WASHINGTON STATE
Granny Smith
Apples.....

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lb.

REGULAR OR FAT FREE
Dole Caesar
Salad.....

1.68
lb.

BUNCHES
Green
Onions.....

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24/12-OZ. CANS, SPRITE
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ASSORTED VARIETIES
Lay's or
Wavy Lay's....

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lb.

FAT FREE
Prairie Farms
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lb.

BREAKFAST SANDWICHES OR
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Entrees.....

5.599
lb.

NEAPOLITAN OR ORIGINAL
North Star Ice
Cream Sandwiches

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lb.

99¢ FAT FREE
Budget Gourmet
Dinners.....

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Plain Label Reduced
Fat 2% Milk

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GALLON

ASSORTED VARIETIES
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ASSORTED VARIETIES
Banquet
Pot Pies....

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ASSORTED VARIETIES
Banquet Hearty
Ones Dinners....

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lb.

ASSORTED FLAVORS
Breyer's
Ice Cream.....

3.7
lb.

BLENDED
Flav-R-Pac
Vegetables....

99¢
lb.

ASSORTED VARIETIES
Minute Maid
Orange Juice....

2.99
lb.

ASSORTED VARIETIES
Pevely
Milk....

2.3
lb.

REGULAR OR CALIFORNIA STYLE
Sunny Delight
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GALLON

ASSORTED VARIETIES
Borden "The
Big Cheese"....

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lb.

CHILLED
Prairie Farms
Orange Juice....

99¢
lb.

ASSORTED VARIETIES
White Rain Shampoo
or Conditioner

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16-OZ.
BT.

LIMIT 2 WHILE SUPPLY LASTS
Slimfast Ready
to Drink.....

4.79
lb.

TABLETS, CAPLETS OR GELCAPS
Tylenol Extra
Strength.....

3.79
lb.

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Toothpaste.....

2.19
6.5-OZ. TUBE

8-OZ. MAXIMUM OR 12-OZ. REG.
Pepto Bismol
Liquid.....

3.29

ASSORTED VARIETIES
VO-5 Shampoo
or Conditioner....

79¢
16-OZ.
BT.

PRE-PRICED \$7.99
BEEF OR BEEF/LIVER/BACON
Gravy Train
Dog Food.....

5.49
17.5-OZ. BT.

ASSORTED VARIETIES
Arm & Hammer
Laundry Detergent

3.99
10.5-OZ.
BT.

Jameson
Irish Whiskey

13.79
750-ML BT.

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AUTOMOTIVE

Beetle

New Beetle offers up-to-date ride down memory lane

By Tom Strongman

Volkswagen's New Beetle makes you smile. This clump-achieved two-door tugs at your nostalgia and strikes a resonant chord with young and old alike, from teenagers to the Woodstock generation. Post-hippie flower children will love it for the way it reincarnates memories of the 1960s and 1970s. Teenagers will be bowled over by its cuteness.

But don't misunderstand the New Beetle. It is more than a retro remake of a cultural icon that generated total sales of more than 21 million vehicles over the course of its lifetime.

It is also a pragmatic, boxy little car. VW shows it as a compact and Volkswagen back in the lexicon of folks searching for a new car.

Prices start at \$15,700 including freight, a far cry from the \$800 price of the first

VW built here in 1949.

VW plans to build 50,000 cars at its plant in Mexico during the first year of production, and most will come here first.

Demand is sure to outstrip supply. Europe will get cars late this year. Eventually, VW hopes to sell about 100,000 a year worldwide.

VW's marketing department offered automotive journalists brief drives in the countryside surrounding Atlanta. The 55 red, yellow, blue and silver cars for our use looked like brightly colored eggs in an Easter basket.

The New Beetle is as different from the old one as water is to wine. Whereas the original was air-cooled, rear-engined, rear-wheel drive, the new one is water-cooled, front-engined and front-wheel-drive.

The original had a gas gauge, for years it did not even have a gas gauge. The new one comes standard with air conditioning, central locking, anti-theft alarm, four-wheel disc brakes, front and side air bags and a radio with a CD player and stereo. Oh, yeah, and a bud vase, too, for those who like to keep a fresh daisy on their dash.

Built on the same platform as the new Golf, available in Germany but not here yet, the New Beetle uses a 2.0-liter, 115-horsepower,



four-cylinder engine. A five-speed manual gearbox is standard; an automatic is optional.

For those concerned with the optimum in fuel economy (41 mpg city, 40 mpg highway), a 1.9-liter, turbocharged, direct-injection (TDI) diesel engine is available. This high-power powerplant is expected in less than 10 percent of cars sold in North America, although I would suspect it to be much more popular in Europe.

Performance nuts will want to wait until the 1.8-liter, turbocharged engine with 150 horsepower is available. This rascal is reputed to be capable of racing to 60 mph in 7

seconds.

I sampled both five-speed and six-speed versions. Whipping the five-speed through its paces was fun, especially in road racing. The fat road shift knob it often, and the engine

encourages you to use it without being coarse.

What amazed me most was how much I liked the automatic. Its acceleration was marginally slower than the stick, but somehow the whole vehicle felt more refined and quiet, almost like a baby luxury sedan.

Mechanically, the New Beetle has a level of sophistication never hinted at by the original. The chassis is poised in all but the craziest driving. We never once spilled a drop of water from the bud vase.

On the interstate it hustles along with ease. Around 70 mph there was moderate wind whistling around the front of the doors, but somehow from car to car. I will reserve judgment on this until we can drive a regular production model.

The cabin is positively spacious up front. My 6-foot-4-inch driving partner could have worn a cowboy hat without bumping the roof. Leg room, too, was generous. Tip the front

seat forward and climb in back, however, and the reverse is true. Adults shorter than 5 feet 8 inches will find rear head room snug but tight.

In other words, the back seat is intended for occasional use by kids, pets or short friends.

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The rear hatchback has a high-tech look that is most appealing, from the large instrument pod that contains a speedometer, gas gauge and tachometer, to the rubberized texture found on the dash and shift knob. The radio, air outlet and heater knobs sit in a round, recessed section of the dash within easy reach.

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Approximate sticker prices for the cars I drove ranged from \$16,880 for the five-speed to \$17,775 for the six-speed. The standard five-speed has a warranty for two years or 24,000 miles, shorter than most. All scheduled maintenance, however, is free during that period, and the power train warranty is for 10 years or 100,000 miles.

Use of turn signals is courteous, saves lives

By Rick Stoff

Using a vehicle's turn signals seems like a simple matter, if for no other reason than courtesy among drivers.

But failure to use turn signals is among the leading causes of the phenomenon recently dubbed "road rage." Ignorance of signal use also is a cause of mindless driving, traffic accidents and injuries - and sometimes deaths.

Improper signaling, which is usually the total lack thereof, is one of the infuriating poor-driving practices that law enforcement officers are starting to monitor.

The Missouri State Highway Patrol has begun a public information campaign to remind motorists that practices such as signaling turns and lane changes are not simply recommendations. On top of that, troopers will be on the lookout for failure to signal.

"Because of the verbiage that has come out about aggressive driving, we are looking more for carelessness and seeing more carelessness than ever before," said Capt. J. G. Watson of the Missouri State Highway Patrol.

State statistics show that failure to properly signal a turn or lane change led to 654 accidents in Missouri in 1997, the last year for which information was available. Property damage resulted from all of those accidents, of course, but 263 people also were injured and three were killed.

The fatality total for accidents involving improper signaling was the same as that for accidents involving drivers traveling the wrong way on one-way streets.

The failure to do something as simple as flicking a signal switch therefore was a probable contributing circumstance in 0.6 percent of all accidents (0.5 percent of all traffic fatalities and 0.3 percent of all road fatalities recorded in the state). Those are small percentages, perhaps, but the numbers seem very significant to those who lost a car, got hurt or died.

Watson pointed out that Missouri motor vehicle law permits that turns or lane changes are acceptable "only after giving of an appropriate signal." Drivers who are ticketed for failure to signal are subject to a fine and can be assessed two points on their driving record.

An appropriate signal may be made by using a mechanical device or appropriate hand signals." Your choice. Just use something. Please.

Why have practices such as improper signaling and road rage become so common?

"There is less driver education," Watson said. "We're getting more people driving today than ever before and not a whole lot of new roads. There are more people out there and less space on the road. It's also an education issue."

Road-side highway patrol classes may be forming on the side of a road in your neighborhood.



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Approximate sticker prices for the cars I drove ranged from \$16,880 for the five-speed to \$17,775 for the six-speed. The standard five-speed has a warranty for two years or 24,000 miles, shorter than most. All scheduled maintenance, however, is free during that period, and the power train warranty is for 10 years or 100,000 miles.

Front seats forward and climb in back, however, and the reverse is true. Adults shorter than 5 feet 8 inches will find rear head room snug but tight.

In other words, the back seat is intended for occasional use by kids, pets or short friends.

The arched roofline creates a very deep dashboard, much like that of a small minivan, and the view out front is much the same. Forward vision, however panoramic, is moderately interrupted by wide-based windshield pillars.

Back where the engine used to be on the old model you will find a 12-cubic-foot trunk. This is a hatchback, so the back seat folded down. Dropping the seat to create this space means removing the headrests, tipping the bottom cushion forward and sliding the front seats forward a little.

The rear hatchback has a high-tech look that is most appealing, from the large instrument pod that contains a speedometer, gas gauge and tachometer, to the rubberized texture found on the dash and shift knob. The radio, air outlet and heater knobs sit in a round, recessed section of the dash within easy reach.

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Children's Health Foundation - Two positions available
• Answer general inquiries, generate fund-raising reports, acknowledge contributions/gifts, and support special events activities
• High school diploma or equivalent required with a minimum of one year related experience; ability to work independently, spreadsheet and database software; typing of 55 wpm required
• Excellent verbal and written communication skills also required

Human Resources

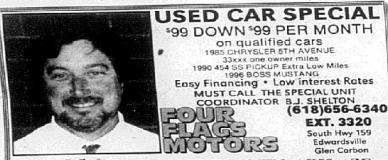
• Perform a variety of secretarial and general functions in support of Human Resources/Employee Development team
• High school diploma or equivalent required with a minimum of one year related experience required; some benefits experience preferred
• Typing of 55-70 wpm preferred
• Proficient knowledge of word processing and spreadsheet software
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• Part-time, 30 hours per week
• 2-3 years of experience required, accounting background is preferred
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'98 PROTEGE

Stk. 2712

\$230.00/mo.

for 36 mos.

36 month closed end lease, 12,000

miles/yr. excludes taxes & fees. Total due \$650 includes first payment, fees, security deposit & plates.

SO DOWN

'98 MILLENIUM

Stk. 2764

\$373.00/mo.

for 36 mos.

36 month closed end lease, 12,000

miles/yr. excludes taxes & fees. Total due \$650 includes first payment, fees, security deposit & plates.

SO DOWN

'98 B2500 SE

Stk. 2760

\$227.00/mo.

for 36 mos.

36 month closed end lease, 12,000

miles/yr. excludes taxes & fees. Total due \$650 includes first payment, fees, security deposit & plates.

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* NICE BRICK RANCH • 2000 sq. ft. 3 bedrooms, 2 baths, deck, sun porch, 2 car garage. Taxes \$1,200.00. Price \$65,000. (515) 638-4855.

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FOR SALE BY owner, 2 bedroom brick w/ fireplace, new carpet, new windows & roof. 2773 Main St., Granite City, IL 62040. \$93,000.

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3 BEDROOM large corner lot, remodeled. 2 car garage, 1000 sq. ft. 1998. Call 258-3624.

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Classifieds!!

10000 ACRES!! 78 ACRES!! 2000 ft. x 1000 ft. Open Sun. 3pm. Call 24hrs 258-1000. Free recorded message.

116 ACRES off MM. wooded hills, existing patio, 2 car garage, 1000 sq. ft. 1998. Call 258-3624.

white oak, other mature hard wood. Taxes \$1,200. Price \$33,000. (314) 797-5192.

18101 2+ ACRE TRACTS

sites. City water & electric. Taxes \$1,200. Price \$30,000. Call 258-3624.

Deer Creek from \$29,000.

Stonebridge from \$23,500.

CVM Realty

1735 Pontoon Road • 931-2711

OFFICE HOURS: Mon-Fri 9-7 • Saturday 9-4 • Sunday 12-4

EDGE OF TOWN

SITTING ON ONE ACRE - 3 BR, newer GRT109 & c/a, 2 car garage - \$40's. GR109.

CUSTOM BUILT HOME - Dining/kitchen combo, deck off dining area, skylights, brick fireplace, family room, 2 car garage, GR258.

S30'S - S40'S

DON'T MISS THIS! Nice brick home with large rooms, freshly painted, privacy fenced, GR236.

A DOLLHOUSE! - Immaculate home, wallpapering throughout, full basement, 3 bedrooms, 2 baths, newer cabinets with pantry, newer soffit & trim, double windows, home warranty, low \$40's. GR316.

WHY PAY MORE FOR LESS? - Spacious, 3 BR, large rooms, freshly painted, privacy fenced, GR236.

BEST BUY - For a \$30's price you can own a home with full basement and garage, GR011.

5 ROOM BRICK - 2 BR, detached garage, mobile home included in sale, GR257.

ENTER OUR EASTER BASKET DRAWING

REGISTER your attendance at any of our OPEN HOUSES between now and April 10th. Your name will be entered for the drawing. Prize to be awarded on April 10th.

SEE OUR AD IN MADISON COUNTY HOMES MAGAZINE

E-mail: cvmrealty@aol.com

Home Page: <http://members.aol.com/cvmrealty/home.htm>

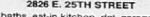
FEATURED HOMES



2833 WAYNE



2826 E. 25TH STREET



215 BRIARWOOD



986 Sq.Ft., fireplace, newer garage.

BUILDING LOTS

SPRINGFIELD ESTATES - New home going up now, more to come. Call for details. Agent: David GR236.

RESIDENTIAL BUILDING LOT - Well established subdivision in Collinsville.

BEAUTIFUL BUILDING LOT with easy highway access, approx. 2.49 acres, for less than \$10,000.

3-4 BEDROOMS

LARGE 3-4 BEDROOM, 2,000 sq. ft., w/ fireplace, thermal windows, 2 heated rooms in basement, 2 car garage, ED258.

WHAT COULD YOU WANT? - JUST REDUCED 4 BR, 1 1/2 baths, newer kitchen, 2 baths, newer, large family room, fenced yard, GR147.

NO STEPS - 3 BR ranch on slab, dining of 12' x 14', living room, eat-in kitchen, 2 car garage, GR258.

SELLER FINANCING, GR147.

GREAT STARTER - Eat-in kitchen, newer vinyl siding, C/A, above ground pool, 2 car garage, privacy fenced - \$50's. GR348.

BUDGET PLEASERS

NICE STARTER HOME - 2 BR, large eat-in kitchen, full basement, freshly painted and decorated, GR067.

HOUSE PAYMENTS UNDER \$200 - New 2 BR home with full basement, M215.

INVESTMENT PROPERTIES

FULY BRICK DUPLEX - Garage for each unit, 2 BR, 1 1/2 baths, M216.

LUXURIOUS ESTATE - Each unit has 2 BR with 3rd in basement, 2 full baths, 2 car garage, built in 1995. GR288.

MULTI FAMILY BUILDING - with many separated units can be purchased separately or as a package, GR325.

TWO BRICK 4-PLEXES - Dwyer kitchen unit in each apartment, parking in rear, GR238.

PARKSIDE MANOR

2700 Center near Wilson Park, Available Mar. 23.

Lovely 2 BR garden apt. on 2nd floor.

Balcony patio, basement storage,

washers & dryers, carpeting, C/A,

oven, range & ref., heat, water &

carpet furnished. \$455. Plus deposit.

451-9748

APARTMENTS AT

646 Abel Court (278 & 111)

591-5933

CLASSIFIEDS

Get Results

288-8083

2645 Condominiums/

Townhouses, Rent

COLLINSVILLE, 2 BR, New

Apartment, \$650.00

M215

CLEAN, QUIET, 2 bedroom,

1 1/2 bath, 2 car garage, GR258.

3226 Nameco Road

Granite City, IL 62040

876-7510 • 518-518401.

349 Godfrey Rd.

Godfrey, IL 62035

466-1513.

1324 Troy Road

Edwardsville, IL 62025

56 Airport Plaza

Bethalto, IL 62010

377-2112

RENTAL

RENTAL